



CECCHI

Montefalco Sagrantino



Appellation: Montefalco Sagrantino DOCG
Area of production: Montefalco - Perugia, Umbria
Vintage: 2013
Bottles: 32.000

Altitude: 350 mt above sea level
Soil Composition: Medium consistency, well structured, with presence of clay
Tonnes of grape per hectare: 6.5 tonnes
Plant per hectare: 5000
Pruning technique: Spurred Cordon

Vinification: traditional in temperature-controlled on skin with long maceration
Fermentation temperature: 27° C
Length of Fermentation and maceration: 15 days
Ageing: 16 months in barriques and minimum 8 months in bottle

Service temperature: 16-18° C
Alcohol Content: 14%

Tasting notes: Montefalco Sagrantino Cecchi was born after the family's ten year experience among its vineyards in the Umbria region. A vibrant red wine, an intense nose with wonderful complexity, its broad palate structure is balanced by integrated tannins.

Serve with: regional dishes and cuisine, such as stewed lamb and aged cheeses.

Cecchi

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