



CECCHI



Brunello di Montalcino

Appellation: Brunello di Montalcino DOCG
Area of production: Montalcino Tuscany
Harvest / Vintage 2014
Number of bottles: 30.000

Grapes variety: Sangiovese 100%
Altitude: 350-450 mt above sea level
Soil Composition: Medium-textured, with abundant clay
Tonnes of grape per hectare: 6 Tonnes
Plant per hectare: 5000
Pruning technique: Spurred Cordon

Vinification: Traditional in red with controlled temperature
Fermentation temperature: 28 °C
Length of Fermentation: 18 days
Ageing: 24 months in barriques (20% new, 80% second and third passage) and minimum 24 months in bottle

Service temperature: 18 °C
Alcohol: 14 % vol

Tasting notes: Brunello di Montalcino Cecchi has a ruby colour with garnet overtones, the nose is broad and determined with typical varietal aromas. In the mouth it is harmonious and lingering.

Serving suggestions: Excellent with stews, roasted meats and cheese.

Cecchi

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