



CECCHI

Riserva di Famiglia



Appellation: Chianti Classico Riserva D.O.C.G.
Area of production: Castellina in Chianti area of Chianti Classico
Harvest / Vintage 2016
Number bottles 40.000

Altitude: 250 m above sea level
Soil Composition: Middle Dough alkaline
Tonnes of grape per hectare: 6 Tonnes
Plant per hectare: 5000
Pruning technique: Spurred Cordon

Vinification: Traditional temperature-controlled on skin
Fermentation temperature: 26 °C
Length of Fermentation and Maceration: 15 days
Ageing: 12 months barriques and tonneaux and minimum 3 months in bottle

Service temperature: 18 ° C
Alcoholic content: 14 % vol

Tasting notes: Chianti Classico Riserva di Famiglia is certainly the most representative wine of Cecchi. Produced only in years in which the grapes reach the quality desired it comes from the area of Castellina in Chianti. The colour of excellent limpidity is of an intense ruby red. The aroma reveals broad and ethereal notes of ripe fruit and spices. The structure is elegant.

Serve with: roast and game

Cecchi

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