



# CECCHI



## Chianti Governo all'uso toscano

**Appellation:** Chianti DOCG  
**Production Zone:** Chianti hills  
**Vintage:** 2016  
**Production:** 60.000 bottles

**Grape Varieties:** Sangiovese 90%, other complementary varieties 10%  
**Average Vineyard Altitude:** 260 Metres above sea level  
**Soil Composition:** Alkaline mixed consistency  
**Yield per hectare:** 70 q (3.5 tonnes per hectare)  
**Vine density:** 5000 per hectare  
**Trellising:** Spurred cordon  
**Harvest date:** Third week of September

**Vinification:** Temperature controlled double fermentation  
**Fermentation vessel:** Stainless steel tanks  
**Fermentation temperature:** 26 °C  
**Length of fermentation:** 14 days  
**Bottling:** April following the harvest  
**Bottle ageing:** Minimum 5 months

**Alcohol:** 13 %  
**Service temperature:** 16-18° C

**Tasting Note:** Cecchi has decided to produce our Chianti Governo, to recall an ancient production method dating from the late 18th, and early 19th century. This wine displays the Cecchi Family's links to the traditions of this historic Tuscan zone, and is produced with an unmistakable Cecchi imprint. The resulting wine is actually produced from two different vineyard selections. The first, is fermented to produce a fruity wine, to which is added the must a second, and more mature vineyard selection. The resulting blend is then fermented at strictly controlled temperatures to produce a wine that is richer, and a little higher in residual sugar, with a smooth mouth feel.

**Serving suggestions:** Ideal with traditional Tuscan antipasti, and aged cheeses.

## FAMIGLIA CECCHI

Cecchi

Loc. Casina dei Ponti 56 53011 Castellina in Chianti Siena – Italy  
Tel.: +39 0577 54311 Fax: +39 0577 543150  
email: cecchi@cecchi.net www.cecchi.net