



CECCHI

Valore di Famiglia



Appellation: Chianti Classico Gran Selezione D.O.C.G.

Area of production: Castellina in Chianti

Harvest / Vintage 2015

Number bottles 13.000

Grapes variety: Sangiovese 100%

Altitude: 340 m above sea level

Soil Composition: Medium clayey, silty mixture - Galestro Toscano rich in pebbles and skeleton with limestone

Tonnes of grape per hectare: 5 Tonnes

Plant per hectare: 4800

Pruning technique: Spurred Cordon

Vinification: Traditional temperature-controlled on skin

Fermentation temperature: 25-28 °C

Length of Fermentation and Maceration: 6 days fermentation, maceration on the skins 20 days in total.

Ageing: 15 months tonneaux, 3 months in cement vats, and minimum 1 year in bottle.

Service temperature: 18 ° C

Alcoholic content: 13,5 % vol

Tasting notes: Soft ruby red color, very delicate. Velvety start that develops in a wide envelopment. The progression is linear, with a light sapidity that is the prelude to a long and persistent finish.

Serve with: roast, game and aged cheese.

Cecchi

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