



# CECCHI

## 2011 Vino Nobile di Montepulciano

Nobile di Montepulciano exalts the best characteristics of the Prugnolo Gentile variety of the Sangiovese grape, expressed by the union of complexity and elegance that make this wine an absolute champion. The historical agricultural propensity of the territory and the long 2-year ageing in the cellar render this Nobile a unique and captivating experience that helps to better know the rooted viticultural tradition of the town of Montepulciano.

- Appellation:** Montepulciano DOCG
- Varietals:** 90% Sangiovese (Prugnolo Gentile), 10% other red varietals
- Color:** Bright garnet
- Aroma:** Intense and harmonious perfume of purple violets and red fruits
- Taste:** A great expression of Sangiovese, this wine is bold and beautiful with rich flavors of cherry, cocoa and spice
- Fermentation:** Fermented in small and medium-sized stainless steel tanks for 21 days on the skins at a controlled temperature of 78°F
- Ageing:** Aged in small, oak barrels for 24 months, followed by 3-4 months bottle-ageing before release

### Features and Benefits:

- Cecchi is one of the oldest and leading producers of Chianti, Chianti Classico, and Chianti Classico Riserva.
- Vineyard ownership allows Cecchi complete control over wine quality and allows Cecchi to produce both traditional and progressive wine styles.
- Cecchi has invested in state-of-the-art winemaking and aging facilities, creating a distinct advantage over other Tuscan wineries.



UPC: 08273-419104-9  
 SCC: 10 08273-419104-6  
 Case: 6 pack