



CECCHI

2012 Sangiovese di Toscana

The Cecchi family was one of the first wineries to use the Sangiovese grape with the goal of introducing it to the entire world. Achieved by an undisputed propensity of the Tuscan hills, this wine expresses fragrance and typical aromas of the vines that most links it to the oenological history of the region. The careful selection of the grapes and the fermentation and ageing in steel tanks give this wine a distinct flavor of Maraschino cherry for a long-bodied luscious taste.

- Appellation:** Toscana IGT
- Varietals:** 95% Sangiovese, 5% Merlot
- Color:** Deep red hue
- Aroma:** Elegant and pure with hints of violets and ripe, red fruit
- Taste:** Contemporary and fruit-forward style with flavors of ripe raspberry and plum
- Fermentation:** Fermented in small and medium-sized stainless steel tanks for 15 days at a controlled temperature of 78°F
- Aging:** After some time in stainless steel tanks, the wine is bottled then released after 2 months.

Features and Benefits:

- Among the first producers to call worldwide attention to the great quality of the Sangiovese.
- A young, elegantly structured wine full of Tuscan character that can be enjoyed at its fullest upon release
- Cecchi has invested in state-of-the-art winemaking and aging facilities, creating a distinct advantage over other Tuscan wineries.

UPC: 08273-419074-5
SCC: 10 08273-419074-2
Case: 12 pack

