



CECCHI

2013 Chianti Classico

Chianti Classico is the result of the Cecchi family's continuous research in the appreciation of Sangiovese originating from the most propense zones of the designation. After fermenting in steel tanks, the wine is aged for about a year in wooden casks. The scent expression is focused on the depth of the fruit for voluminous and ample palate; however, it is always supported by well-extracted acidic and tannic freshness.

- Appellation:** Chianti Classico DOCG
- Varietals:** 90% Sangiovese, 10% other red varietals
- Color:** Ruby red tending to garnet
- Aroma:** Elegant and soft aromas of red berries and spice
- Taste:** A traditional Classico style, the wine is intense and persistent with good structure and balanced acidity.
- Fermentation:** Fermented in small, stainless steel tanks for 7 days at a controlled temperature of 80°F
- Aging:** The wine ages for 11 months, then bottled and aged another 2 months 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: 086891-08382-7
 SCC: 10086891-08382-4
 Case: 12 pack