



# CECCHI

## 2013 Chianti

One can say that the history of the winery began with the aim to develop the highest quality Chianti. Still today, like a century ago, producing this wine is carried out with a certain dedication. A modern interpretation of this traditional wine imparts contemporary, fruit-forward flavors. Floral and fragrant, Chianti is a wine that pairs with a wide variety of foods, from simple Tuscan snacks to the most demanding meat dishes.

- Appellation:** Chianti DOCG
- Varietals:** 90% Sangiovese, 10% Canaiolo and Colorino
- Color:** Bright garnet
- Aroma:** Bright and harmonious aromas of cranberry and spice
- Taste:** A modern interpretation of the Chianti style with balanced flavors of red berry and spice
- Fermentation:** Fermented in small and medium-sized stainless steel tanks for 15 days at a controlled temperature of 80°F
- Aging:** After 4 months in stainless steel tanks, the wine is bottled then aged 2 months before release.

UPC: 08273-419064-6  
 SCC: 10 08273-419064-3  
 Case: 12 pack

### Features and Benefits:

- Cecchi is one of the oldest and leading producers of Chianti, Chianti Classico, and Chianti Classico Riserva. Their over 120 years of winemaking history has allowed them to perfect the style and flavor profile of the Chianti DOCG.
- The grapes for this wine are sourced partially from Cecchi’s vineyards and partially from neighboring vineyards with whom Cecchi has long-standing contracts. All the grapes are grown in the Chianti appellation, giving this wine the DOCG designation of quality.
- The Cecchi Chianti is a more modern interpretation of the Chianti style, with fruit-forward flavors and soft tannins. It is more pleasing to American palates than traditional Chianti.

