



CECCHI

2013 Sangiovese di Toscana

Cecchi was one of the first wineries in Tuscany and has one of the largest vineyard holdings in the region. The Cecchi family has long been a proponent of the Sangiovese grape and was at the forefront of promoting the varietal worldwide. The Cecchi Sangiovese is a violet-red color with bright aromas of ripe raspberry and red fruits. The contemporary wine style highlights fruit-forward flavors of raspberry, cranberry and plum. The 2013 vintage was harvested in mid-September, fermented and aged in stainless steel tanks. Try the Cecchi Sangiovese with Italian pasta dishes, cured meats or hard cheeses.

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.
- Ranked the #21 Sangiovese BTG*



NEW! Label with 2013 vintage

NEW! UPC with 2013 vintage: 086891-08381-0

NEW! SCC with 2013 vintage: 10 086891-08381-7

Case: 12 pack