



CECCHI

2014 Bonizio Bianco

Bonizio Bianco is produced with Vermentino grapes along the coast of Tuscany. Fruity and floral, freshness is its main characteristic. Bonizio Bianco is a versatile, food-friendly wine that pairs well with Mediterranean cuisine and spicy Asian dishes.

- Appellation:** Toscana IGT
- Varietals:** 70% Vermentino, 15% Sauvignon Blanc, 15% Chardonnay
- Color:** Straw yellow with green highlights
- Aroma:** Aromatic with harmonious hints of pineapple and citrus
- Taste:** Pleasantly fruity with tropical flavors and notes of green apple and florals
- Fermentation:** Fermentation occurs with the skins and lasts about 15 days at a controlled temperature of 60°F
- Aging:** After some time in stainless steel tanks, the wine is bottled then released after 2 months.

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: 086891-08389-6
SCC: 10086891-08389-3
Case: 12 pack