



CECCHI

2014 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 ruby red with purple reflections, it has a delicate fruity aroma reminiscent of the iris and violet. The contemporary wine style highlights fruit-forward flavors of raspberry, cranberry and plum. Try the Cecchi Sangiovese with Italian pasta dishes, cured meats or hard cheeses.

- Appellation:** Toscana IGT
- Varietals:** 95% Sangiovese, 10% other grape varietals
- Color:** Ruby red with purple reflections
- Aroma:** Delicate fruity aroma reminiscent of the iris and violet
- Taste:** Good structure on the palate and a well-integrated freshness
- 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*

UPC: 086891-08381-0
SCC: 10 086891-08381-7
Case: 12 pack

