



CECCHI

2016 La Mora Vermentino Maremma Toscana DOC

Established in 1893, Cecchi (pronounced *check-ee*) is one of the oldest and most prominent producers in Tuscany, and a pioneer of growth and development in the Maremma winegrowing region of coastal southwestern Tuscany. Cecchi embodies Tuscan authenticity with an emphasis on innovation and sustainability. The modern wine style of La Mora Vermentino is influenced by warmer temperatures and sea breezes of Maremma, producing a fresh, fragrant wine bursting with ripe, succulent summer fruit notes. Try it with sautéed shrimp, paella or a fresh salad.

“La Mora,” meaning horse, is in honor of the history of the Maremma region, which used to be home to roaming cowboys on horseback.

Appellation:	Maremma Toscana DOC
Varietals:	90% Vermentino, 10% other white varietals
Color:	Pale straw with green highlights
Aroma:	Fresh and fragrant with aromas of stone fruit and pineapple
Taste:	Bright, succulent flavors of white peach, ripe pear and lime zest
Vineyards:	Sandstone and mineral rich rock
Aging:	Minimum two months

Features and Benefits:

- Cecchi’s Vermentino vineyards in Maremma are 150m above sea level with rocky, mineral-rich Sandstone soil that allows for excellent drainage, high-quality fruit and even ripening
- Cecchi was instrumental in the fight to win DOC status for the Maremma Toscana Vermentino, which was awarded in 2013.
- Cecchi’s Vermentino has received glowing reviews from [The Daily Meal](#), [Springfield Business Journal](#), [BestWinesUnder20.com](#), [Bigger than Your Head](#), and many more!
- If you enjoy Sauvignon Blanc, then you will love Vermentino for its light-bodied character but complex taste and snappy finish



UPC: 086891-08383-4
 SCC: 10086891-08383-1
 Case Pack: 12/750mL

Get to know Vermentino:



WINE FOLLY

VERMENTINO

(aka Rolle, Pigato, Favorita)

DOMINANT FLAVORS

- LIME
- GRAPEFRUIT
- GREEN APPLE
- ALMOND
- DAFFODIL

COLOR / TASTE PROFILE

	LOW	MEDIUM-LOW	MEDIUM	MEDIUM-HIGH	HIGH	
FRUIT	●	●	●	●	●	FRUIT
BODY	●	●	●	●	●	BODY
SWEETNESS	●	●	●	●	●	SWEETNESS
ACIDITY	●	●	●	●	●	ACIDITY
ALCOHOL	●	●	●	●	●	ALCOHOL



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