



CECCHI



Storia di Famiglia 2024

Appellation: Chianti Classico D.O.C.G.

Area of production: Castellina in Chianti

Harvest: 2024

Bottles produced: 900.000

Grapes variety: 90% Sangiovese, 10 % Cabernet Sauvignon

Altitude: 340 m above sea level

Soil Composition: Medium clayey, silty mixture - Galestro Toscano rich in pebbles and skeleton with limestone

Pruning technique: Spurred Cordon

Yield per hectare: 6 tons

Vines per hectare: 5000

Ageing: 6 months in barrique, minimum 2 months in bottle

Alcohol: 13,5 % vol

Tasting notes:

Storia di Famiglia 2024 has a bright ruby red color. The nose is characterized by fresh notes of cherry and red plum, complemented by floral hints of violet. On the palate, it is fresh, vibrant, and dynamic: the energetic attack develops into a juicy and flavorful mid-palate, followed by a relaxed and salty finish, rich in sweet tannins.

FAMIGLIA CECCHI

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