



CECCHI



Chianti

Appellation: Chianti D.O.C.G.

Area of production: Castellina in Chianti

Vintage: 2024

Bottles produced: 2.000.000

Grapes variety: Sangiovese 90%, Canaiolo and Colorino 10%

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

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

Alcohol: 13 % vol

Tasting notes:

The Chianti 2024 has a vivid ruby red colour. The nose is pleasantly fruity, with notes of small ripe berries, among which emerge red currant and raspberry. In the mouth it is fresh and soft with a pleasing tannic texture, well vibrant, but never excessive. The finish is also long and well defined.

FAMIGLIA CECCHI

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