



CECCHI

LOBELIA 2025



Appellation: Toscana IGT

Production area: Toscana

Production: 15.000

Varieties: Trebbiano, Vermentino, Chardonnay

Vintage: 2025

Agreing: 3 months on the yeasts

Alcohol: 12%

Vintage notes: The 2025 season in Tuscany was certainly characterized by great balance. Spring, with its abundant rainfall, ensured sufficient water resources in the following months and was followed by a cool summer with sporadic rainfall. June saw temperatures above the seasonal average, but the rains in early July brought them back to a level consistent with milder summers. The 2025 harvest shows very good profiles, with excellent grapes in terms of ripeness, fruitiness, acidity, and sapidity.

Tasting notes: Lobelia 2025 has a delicate straw yellow color with bright reflections. The bouquet is intense and fragrant, with pleasant floral notes reminiscent of white flowers. Fruity citrus sensations highlight a pleasant freshness. On the palate, it is savory, with a fresh and persistent finish, characterized by hints of Mediterranean herbs.

Pairing: Lobelia is a pleasant aperitif and pairs very well with fish, vegetable dishes, white meats, and Asian cuisine.

FAMIGLIA CECCHI

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