



CECCHI



Brunello Di Montalcino 2021

Appellation: Brunello di Montalcino DOCG

Area of production: Montalcino

Bottles produced: 30.000

Grapes variety: Sangiovese 100%

Altitude: 250 mt above sea level

Soil Composition: Medium-textured, with abundant clay

Pruning technique: Spurred cordon

Yield per hectare: 6 tonnes

Vines per hectare: 5000

Ageing: 24 months in barriques e tonneaux (20% new, 80% second and third passage) and minimum 8 months in bottle.

Alcohol: 14%

Vintage notes:

The winter 2020 season started out with rather dry weather during the months of January and February. Climatic conditions during the spring were in the average of the season with occasional rains that generously replenished groundwater in the vineyards almost until July. The month of August brought rising temperatures, maintaining good excursion between night and day. These conditions allowed the grapes to begin an optimal ripening phase. Harvesting operations began after September 15th.

Tasting notes:

Brunello di Montalcino Cecchi has a ruby color with garnet shades, the nose is broad and determined with typical varietal aromas. In the mouth it is harmonious and lingering.

FAMIGLIA CECCHI

Loc. Casina dei Ponti 56 53011 Castellina in Chianti Siena - Italy
Tel.: +39 0577 54311 Fax: +39 0577 543150
email: cecchi@cecchi.net www.cecchi.net