



# CECCHI



## Vino Nobile di Montepulciano

**Appellation:** Vino Nobile di Montepulciano D.O.C.G.

**Area of production:** Montepulciano, Siena

**Harvest:** 2022

**Bottles produced:** 350.000

**Grapes variety:** Prugnolo Gentile (Sangiovese) 90%, other red grape varieties 10%

**Altitude:** 340 m above sea level

**Soil Composition:** Medium consistency, calcareous Pliocene

**Yield per hectare:** 8

**Vines per hectare:** 5.000

**Training technique:** Spurred Cordon

**Ageing:** 24 months in oak barrels and barrique, minimum 2 months in bottle.

**Alcohol:** 14 % vol

**Vintage notes:**

The mild and wet winter of 2020 preceded a generally dry spring. Sprouting began the first week of April on almost all varieties. Flowering and fruit set were regular, with a good balance of clusters on the plant. The summer, characterized by dry and warm weather with excellent temperature ranges between day and night, allowed the grapes to ripen properly and ensured their perfect health status.

**Tasting notes:**

It has a ruby red color, intense and deep. The nose is rich in hints of berries, plum and tobacco. Enveloping and structured taste, supported by an elegant freshness.

## FAMIGLIA CECCHI

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