



Chianti Classico

Appellation: Chianti Classico DOCG
Area of production: Castellina in Chianti area of Chianti Classico
Harvest / Vintage 2008
Number bottles 1.000.0000

Grapes variety: Sangiovese 90%, other grape varieties 10%
Altitude: 250 mt above sea level

Soil Composition: Middle Dough alkaline presence with stones
Tonnes of grape per hectare: 7 Tonnes
Plant per hectare: 5000
Cultivation technique: Spurred Cordon
Harvest: First ten days of October



Vinification: Traditional in red with controlled temperature
Method of fermentation: Acciaio inox
Fermentation temperature: 28 °C
Length of Fermentation: 18 days
Ageing: 9 to 12 months barrels / oak casks
Date of Bottling: from October following the harvest
Bottle age: Minimum 2 months

Service temperature: 18 °C
Alcoholic content: 13,5 %
Acidity Total: 5.65 g / l
PH: 3.30
Extract: 28,5 g / l
Residual Sugar: 1,4 g / l

Tasting notes: It is the protagonist among Cecchi wines, Chianti Classico is exported worldwide. It is the wine in which the company identifies more. His high profile is the result of a long experience. The Cecchi family has always believed in that name that represents the past, present and especially the future of Tuscan wines. The main grape is Sangiovese. Red ruby tending to garnet with aging, fine nose, the taste is intense and persistent, its structure is large and with a great balance.

Serve with red meats and rich poultry dishes

Casa Vinicola Luigi Cecchi e Figli srl

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