



Teuzzo

Appellation: Chianti Classico D.O.C.G.
Area of production: Castellina in Chianti area of Chianti Classico
Harvest / Vintage 2006
Number bottles 26.000

Grapes variety: Sangiovese 90%, Cabernet Sauvignon 10%
Altitude: 250 mt above sea level
Soil Composition: Middle Dough alkaline presence with stones
Tonnes of grape per hectare: 6 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: Small and medium stainless steel tank
Fermentation temperature: 28 °C
Length of Fermentation: 18 days
Ageing: 12 months barrels / oak casks
Date of Bottling: 18 months following the harvest
Bottle age: Minimum 2 months

Service temperature: 18 ° C
Alcoholic content: 13,5%
Acidity Total: 5.23 g / l
PH: 3.50
Extract: 28.0 g / l
Residual Sugar: 1.9 g / l

Tasting notes: This selection represents the personal interpretation in a modern way given by Cecchi. Strong identity, great and elegant structure and with an important capabilities of aging are the distinguishing features of this wine definitely important. The ruby red colour is very intense. The perfume is persistent, fine. The taste is round, well balanced. Its structure is large and reveals a perfect harmony.

Serve with game and roasts

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