



CECCHI

CECCHI Castello Montauto Chianti DOCG 2016



Category:	WINE
Style:	RED WINE
Variety:	SANGIOVESE
Region:	TUSCANY
Vintage:	2016
Volume:	750ml
Vineyard:	Appellation: Chianti DOCG. Production area: San Gimignano.
Vinification:	Vinification: traditional in temperature-controlled on skin. Fermentation Temperature: 25 C. Length of Fermentation and Maceration: 15 days. Ageing: minimum 3 months in bottle
Palate:	Castello Montauto Chianti is an elegant wine characterised by unmistakable varietal Sangiovese flavours and freshness.

Technical Analysis:

Alcohol:	14.00%	Packaging:	1 x 750ml
Hancocks Product:	62324		