



CECCHI

La Campana Montefalco Rosso DOC 2015



Category:	WINE		
Style:	RED WINE		
Variety:	RED BLEND		
Region:	TUSCANY		
Vintage:	2015		
Volume:	750ml		
Vineyard:	Grape varieties: Sangiovese 70%, Sagrantino 15%, Merlot 15%		
Vinification:	Vinification: traditional in temperature-controlled on skins with long maceration. Fermentation temperature: 28 C. Length of Fermentation and Maceration: 15 days. Ageing: 14 months in barriques and minimum 4 months in bottle.		
Appearance:	Intense ruby red colour		
Bouquet:	Fragrances of fresh fruits such as plums and cherries.		
Palate:	Layers of character all in balance.		
Technical Analysis:			
Alcohol:	13.00%	Packaging:	6 x 750ml