



CECCHI

CECCHI Brunello di Montalcino DOCG 2018



Category:	WINE		
Style:	RED WINE		
Variety:	RED BLEND		
Region:	TUSCANY		
Vintage:	2018		
Volume:	750ml		
Vineyard:	Appellation: Brunello di Montalcino DOCG Area of production: Montalcino Tuscany		
Vinification:	Vinification: Traditional in red with controlled temperature. Fermentation temperature: 28 C. Length of Fermentation: 18 days. Ageing: 24 months in barriques (20%new, 80% second and third passage) and minimum 24 months in bottle.		
Appearance:	Ruby red in colour with garnet accents.		
Bouquet:	To the nose it is direct and determined, with typical varietal aromas.		
Palate:	In the mouth it is harmonious and captivating with a lingering finish.		
Technical Analysis:			
Alcohol:	14.00%	Packaging:	6 x 750ml
Hancocks Product:	62602		