



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		