

# CECCHI

## Villa Cerna Chianti Classico DOCG 2016

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<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	SANGIOVESE		
<b>Region:</b>	TUSCANY		
<b>Vintage:</b>	2016		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	Appellation: Chianti Classico Riserva D.O.C.G. Area of production: Castellina in Chianti. Villa Cerna is an estate that has its roots in the Middle Ages. Today the Villa of 1001 and its 83 hectares of vineyards dominate the southern entrance of Chianti Classico. Chianti Classico Riserva, produced only in the best vintages, is the result of a careful selection of the best Sangiovese.		
<b>Vinification:</b>	Vinification: Traditional temperature-controlled on skin. Fermentation temperature: 26 C. Length of Fermentation and maceration: 15 days. Ageing: 14 months barriques and small barrels and minimum 9 months in bottle		
<b>Bouquet:</b>	Floral aromas.		
<b>Palate:</b>	To the mouth the harmony is the result of the balance between acidity, tannins and alcohol.		
<b>Technical Analysis:</b>			
Alcohol:	13.50%	Packaging:	6 x 750ml