

CECCHI

Villa Cerna Chianti Reserva DOCG 2018



Category:	WINE
Style:	RED WINE
Variety:	SANGIOVESE
Region:	TUSCANY
Vintage:	2018
Volume:	750ml
Vineyard:	Appellation: Chianti Classico DOCG. Area of production: Castellina in Chianti, Siena. Approximately 250 meters above sea level, the terroir is ideally suited for the vine. The Chianti Classico is made from Sangiovese and other complementary grapes.
Vinification:	Vinification: traditional in temperature-controlled on skin. Method of fermentation small stainless steel tank. Fermentation temperature: 26 °C. Length of Fermentation and Maceration: 15 days. Ageing: 14 months in barrique, minimum 9 months in bottle
Appearance:	Vivid red in colour, it appears clear and lively.
Bouquet:	Fragrance is intense with obvious notes of flowers like sweet violet and iris.
Palate:	Tannins well integrated with the freshness of fruit make for a Chianti Classico with moderate ageability.

Technical Analysis:

Alcohol:	14.00%	Packaging:	6 x 750ml
Hancocks Product:	62766		