



CECCHI

Villa Cerna Chianti Reserva DOCG 2015



Category:	WINE		
Style:	RED WINE		
Variety:	SANGIOVESE		
Region:	TUSCANY		
Vintage:	2015		
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: 9 months in barrique, minimum 3 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:	13.50%	Packaging:	6 x 750ml