



# GRAPE-TO-GLASS

wines worth sharing

## Cecchi 'Coevo' 2015

<b>Grape Varietals:</b>	50% Sangiovese, 20% Cabernet, 20% Merlot & 10% Petit Verdot
<b>Growing Region:</b>	Castellina, Chianti Classico - Italy
<b>Owner / Winemaker:</b>	Andrea Cecchi



I have been very close with the Cecchi family for many years. And I was there for the launch, as the first Coevo was released in 2009 with the 2006 vintage (which was also the first year I visited the Maremma project) - and is produced only in excellent vintages. This iconic Tuscany wine family own and work with nearly 400 hectares of vineyards divided across 6 estates between Tuscany and Umbria.

'Coevo' comes from the adjective 'coeval' referring to being contemporary. The purpose for this wine, like all crafted by the passionate team at Cecchi is to showcase the unique character of each vintage through an honest expression. With this in mind, the blend varies according to the vintage, while always keeping Sangiovese as the core, which gives the most authentic and historically regional fingerprint.

The Sangiovese fruit is off their 'Solare' vineyard and the Cabernet Sauvignon off 'La Gavina' (*no I did not make up this name*) - from their historic vineyards of Castellina in Chianti. While the Merlot and Petit Verdot come from the 'Poggio la Lepre' vineyard, off the 'Val delle Rose' property in Maremma.

The combination of parcels and varietals is driven by the philosophy of balance - influenced by the seasons ripening conditions from the different sites across Tuscany - crafting the best cuvee, showcasing typicity and vintage personality. The 'Coevo' 2015, is a special edition created to celebrate the 10th anniversary of the launch of this iconic and timeless wine.

Separate vinification has produced an elegant, long-lasting wine. Fermentation was in tank at between 25-30°C, with two weeks maceration for all varietals. After blending the wine matured for 18 months in barrique and tonneau (500L) barrels, and then in bottle for at least 1 year before release.

As you pour this wine into a generous glass, you will be greeted by a rich, deep red colour and shimmering hue. On the nose, your senses will be hypnotized by dark wild berries and dried spices. On the palate you can taste the perfect balance between the Sangiovese tannins and the structure from the Cabernet, soft nature of Merlot and the seasoning from Petit Verdot.

The time in oak has combined nicely varietal characters and infused a cohesive bond, giving the wine generosity and the promise of longevity. The wine has elegance, complexity, style and structure with a lingering finish. A contemporary wine, in name and nature. *Treat yourself - this wine is definitely worth sharing.*

This 2015 Cecchi 'Coevo' has 14% Alc./vol. Decant for 30-40 minutes and serve in a generous shaped glass at 17-18°C.

### Cellaring Potential:

Medium decanting, drinking well this season; & will age well for another 7-8 years.

### Food Pairing Suggestions:

Perfect wine pairing with prime cuts of meats bbq'd or grilled, game dishes, rich pasta dishes, along with earthy vegetarian cuisine, plus aged hard cheeses - *enjoy.*

***A contemporary wine expressing elegance, style and quality while respecting tradition.***

