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Cecchi 'Brunello di Montalcino' D.O.C.G. 2013

Grape Varietal:	100% Sangiovese
Growing Region:	Montalcino, Tuscany – Italy
Owner / Winemaker:	Andrea Cecchi



I had the pleasure to revisit the Cecchi Family in June of this year. They have become an extended part of my family - as I have known them for more than 20 years and each time is like coming home, with familiar places, faces and special friendships. I have also had the opportunity on a few occasions to visit this picture-postcard hilltop town of Montalcino. These expressive wines have a distinctive character and enduring bond between Sangiovese and its terroir.

Selected clones of Sangiovese are expressing engaging and dynamic personalities in this special place. These slopes represent the quintessential potential of Sangiovese. This unique expression is how the Brunello story began. Since their first vintage, Andrea and the team have crafted a wine of defined elegance, a worthy representative of such a celebrated place in the world of wine.

The vineyards are situated at 350-450 meters above sea level, grown in a combination of soils containing a high presence of stones with layers of clay and sandstone. Once each of the parcels are deemed ready for harvesting, the fruit is brought back to the winery some 65kms north. The fruit underwent traditional vinification at controlled temperatures, initially in stainless steel tanks. Fermentation took place at 28°C for approximately 18 days, then the wine was transferred into French oak for barrel maturation for 24 months, in a mix of 20% new, 80% two and three year old oak. After tasting and blending, the wine was then bottled, where it rested for a minimum of 24 months development before being labeled and released onto the market.

As you pour this wine into an appropriate glass, you will be greeted by a rich garnet colour with a plum red hue. On the nose your senses are engaged by the fragrant aromas of ripe berries, wildflowers, dried herbs and a hint of tobacco. These notes turn into lifted flavours showcasing dark cherries, red plums, violets and mild cacao infused with restrained vanilla oak. All wrapped-up nicely by well-integrated tannins and heightened fruit acidity resulting in an open structure to the palate. The berry flavours are vibrant but not overly complex being simply dovetailed with subtle earthy notes all working in harmony to produce a medium weight wine that is balanced and with a lingering velvet finish. *Treat yourself - this wine is definitely worth sharing.*

This 2013 Cecchi 'Brunello di Montalcino' D.O.C.G. has 13% Alc. Decant for 45-50 minutes and serve in an appropriate glass at 16-18°C.

Cellaring Potential:

With decanting drinking well this season; plus will age nicely for another 5-6 years.

Food Pairing Suggestions:

Perfect wine pairing with grilled or bbq'd meats, wild game, pasta dishes w/ a wine based sauce, seasoned earthy vegetarian cuisine and aged hard cheeses - *enjoy.*

An elegant Montalcino - showcasing delicate characters of Sangiovese.

