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Cecchi 'Riserva di Famiglia' Chianti Classico D.O.C.G. 2015

Grape Varietals:	90% Sangiovese & 10% Cabernet Sauvignon
Growing Region:	Castellina, Chianti Classico, Italy
Owner / Winemaker:	Andrea Cecchi



What better way to try and understand their unique terroir than by opening a bottle of their 2015 'Riserva di Famiglia' (*Family Reserve*) - one of Cecchi's most terroir expressive wines, showcasing all that is special about Sangiovese and Tuscany.

The 'Riserva di Famiglia' reflects the Cecchi family's deep connection and incredible knowledge of this historic Chianti Classico region. This wine is a special cuvee produced in only the best of years from fruit grown in Castellina in Chianti. The Cecchi family have amassed a wealth of winemaking expertise since they were founded back in 1893 - celebrating 125 years in 2018. This wine is crafted with a passion that has made the Cecchi family one of the iconic symbols of Chianti Classico. The 'Riserva di Famiglia' is only produced from sites deemed to meet their high standards, and regular barrel sampling to select the best components for the final blend.

As each parcel of fruit arrived into the winery, the berries underwent a combination of traditional and modern vinification. Left on skins for a managed period at controlled temperatures, the juice picked up primary varietal characters. Fermentation was held around 26°C and maceration took place over 2 weeks, until it was time to be transferred into oak, where it was developed for 12 months in a mixture of oak barriques. Then after blending and bottling it was rested for a minimum 3 months before being released.

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 cherries, ripe plums and dried spices and violets. The palate is engaging and approachable, showcasing an excellent concentration of dark cherries, wild berries, mocha-chocolate, dried herbs, spices and well-integrated use of oak. The wine is harmonious with well-balanced tannins and defined fruit acidity giving a lightness to these infused earthy notes and placing a spotlight on the natural vibrant character of Sangiovese.

This wine has excellent structure, texture, intensity and charming elegance. The supporting varietal Cabernet Sauvignon plays an understated but important role in adding just the right amount of shape and length to the dry finish. The essence of terroir - expressing the best when man understands and works with nature.

Treat yourself - this wine is definitely worth sharing.

This 2015 Cecchi 'Riserva di Famiglia' Chianti Classico D.O.C.G. has 14% Alc./vol. Decant for 30 minutes and serve in a generous shaped glass at 17-18°C.

Cellaring Potential:

Mild decanting, drinking well this season; and will age well for another 8-9 years.

Food Pairing Suggestions:

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



A well-balanced 'Chianti Classico Riserva' with excellent structure and elegance.