



# GRAPE-TO-GLASS

wines worth sharing

## Cecchi 'Coevo' 2013

**Grape Varietals:** 60% Sangiovese, 20% Petit Verdot,  
10% Cabernet, & 10% Merlot

**Growing Region:** Castellina, Chianti Classico - Italy

**Owner / Chief Winemaker:** Andrea Cecchi



The name '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.

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) oak barrels, and then in bottle for at least 12 months before being released.

As you pour this wine into a generous glass, you will be greeted by a rich, dark red colour and subtle crimson hue. On the nose, you will be hypnotized by dark wild berries, cacao and dried spices. On the palate you can taste the alchemy between the lifted Sangiovese tannins and the seasoning of the Petit Verdot and the appropriate structure given by the Cabernet, rounded nicely by the soft nature of the Merlot.

The time in oak has combined nicely varietal characters and infused a cohesive bond between the dark fruits, coffee, tobacco spice and fruit acidity giving the wine a generosity along with confident grace. The wine has elegance, complexity, style and structure with a memorable silky finish. A contemporary wine, in name and nature. *Treat yourself - this wine is definitely worth sharing.*

This 2013 Cecchi 'Coevo' has 14% Alc./vol. Decant for 30-45 minutes and serve in a generous shaped glass at 17°-18°C.

### **Cellaring Potential:**

With decanting, drinking well this season; and will hold nicely for another 3-5 years.

### **Food Pairing Suggestions:**

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

***A contemporary wine expressing elegance & style while respecting tradition.***

