



# GRAPE-TO-GLASS

wines worth sharing

## Cecchi 'Brunello di Montalcino' DOCG 2014

<b>Grape Varietal:</b>	100% Sangiovese
<b>Growing Region:</b>	Montalcino, Tuscany - Italy
<b>Directors:</b>	Cesare & Andrea Cecchi
<b>Senior Winemaker:</b>	Miria Bracali



I remember vividly tasting this wine at the winery in the summer of 2019. And made a note then that this was a sincere expression of Brunello - Sangiovese showcasing the elegance that comes with growing on the unique slopes of Montalcino. But with an integrity that gives the spotlight to the star that is Sangiovese. As in many cases the winemaking can take over. But not on this occasion a very honest wine with grace.

I have had the pleasure of knowing, visiting and working with Cesare, Andrea and the crew at Cecchi for many years. They have become an extended part of my family. I have also had the opportunity on several occasions to visit this picture-postcard hilltop town of Montalcino.

Miria and the team have crafted a wine with a defined style, an authentic representation of such a celebrated place in the world of wine. Vinification initially took place in stainless steel tanks. Fermentation was at 26-28°C for approximately 18 days, then the wine was transferred to French oak barrels for maturation for 24 months, in a mix of 20% new, and 80% two and three-year-old oak. After tasting and blending, the wine was then bottled, where it rested for another 24 months development, before being labeled for release.

As you pour this wine you will be greeted by a deep red colour with a garnet hue. On the nose your senses are engaged by the fragrant aromas of dark cherries, wildflowers, dried herbs and a hint of cinnamon. These turn into lifted flavours showcasing dark cherries, pomegranate, violets and cacao infused with restrained vanilla spiced oak. All wrapped-up nicely by well-integrated tannins and natural fruit acidity resulting in a well-structured palate. The wines relaxed complexity is simply dovetailed producing a medium weight wine that is balanced and with a lingering velvet smooth dry finish. *Treat yourself - this wine is worth sharing.*

This 2014 Cecchi 'Brunello di Montalcino' DOCG has 14% Alc./vol. Dry style. Decant for 30-45 minutes and serve in an appropriate glass at 16°-17°C.

### Cellaring Potential:

With mild decanting drinking well now: plus, will age nicely for another 3 - 4 years.

### Food Pairing Suggestions:

Perfect wine pairing with grilled or roasted pork, lamb or duck with a wine jus, mushroom and truffle pasta dishes with herb sauce, earthy vegetarian cuisine and aged hard cheeses - *enjoy.*

***An honest Montalcino, showcasing the elegance of Sangiovese.***

