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wines worth sharing

Cecchi 'Vino Nobile' di Montepulciano DOCG 2014

Grape Varietal: 90% Sangiovese, 10% blend Canaiolo & Mammolo.

Growing Region: Montepulciano, Tuscany, Italy

Owner / Winemaker: Andrea Cecchi

Last July, I had the pleasure to spend a memorable week in Tuscany enjoying all things local & traditional, including artisan produced olives and pressed oils and cheeses. So, when it came time to pair a red wine with a slow cooked, well-seasoned meat dish - this 'Vino Nobile' di Montepulciano crafted on the hillslopes in the heart of Tuscany was a natural match. This wine expresses the personality and character of Sangiovese inside one of the best, value for money wines crafted in the region.

Showcasing in all its raw natural rustic beauty, the essence of Sangiovese. Wild dark berry flavours, and floral spicy aromas, the ideal wine for sharing with good friends and some thinly sliced aged prosciutto and olives.

This 2014 Cecchi 'Vino Nobile di Montepulciano' is a slightly tighter expression than previous vintage, though still clearly shows the characteristics of the Prugnolo Gentile varietal of the Sangiovese family. The has complexity and rustic charm that makes this wine a pleasure to enjoy now or with a little more time.

The dedicated team around Andrea have an incredible understanding of the local terroir, how to get the best from this passionate grape Sangiovese. Nurturing and keep a close eye on the wine during its lengthy 2-year ageing in their cellars developing a wine with a unique and engaging personality which showcases the unique site planted across the hilltop town of Montepulciano.

After the selected parcels were ready for harvesting the fruit as it came into the winery underwent temperature-controlled fermentation of 26°C, with vinification on skins, in small stainless-steel tanks for around 3 weeks. The fermented wine was then transferred into small oak barrels and aged for 24 months, then after careful tasting and blending it was bottled and rested for 3 months before release.

A very intense ruby red colour tending towards garnet with age will fill your glass. The aroma has a defined note of violets, dried spice and dark fruits. On the palate, this 2014 Vino Nobile has slightly less intensity to previous vintages, though still expressing good layers of earth textures, and wild dark cherry flavours and plums. The tannins are also well controlled, giving more subtle characters like hints of, mocha and vanilla spice from the oak to give good structure, resulting in a nicely balanced medium bodied wine with a good dry texture and a lingering finish. *Treat yourself - this wine is definitely worth sharing.*

This 2014 Cecchi 'Vino Nobile' di Montepulciano has 13.5% Alc. I would decant for around 35-45 minutes and serve in an appropriate red wine glass at 16-17°C.

Cellaring Potential:

With mild decanting enjoyable this season; and will age well for another 3-4 years.

Food Pairing Suggestions:

Perfect pairing with game, meat dishes, duck breast w/ wine jus, well-seasoned pasta dishes, ragout, earthy vegetarian cuisine and hard cheeses - *enjoy.*

An engaging Tuscan Sangiovese with a rustic edge and appeal.

