



GRAPE-TO-GLASS

wines worth sharing

Cecchi 'Vernaccia di San Gimignano' DOCG 2020

Grape Varietals: 90% Vernaccia & 10% Chardonnay

Growing Region: San Gimignano, Tuscany – Italy

Directors & Winemaker: Brothers Cesare & Andrea Cecchi

Senior Winemaker: Miria Bracali

The vineyards around the stunning hill-top village of San Gimignano are some of the most picturesque you will find in Tuscany. This Vernaccia comes from vines located around the base of the hill, surrounded by olive groves and picture-postcard stone cottages and family estates. Vernaccia di San Gimignano has a rich history with this region. This varietal grown in this unique of settings is capable of producing vibrant dry white wines.

The Cecchi family are proudly recognised for repeatedly crafting quality interpretations of this varietal - with this wine being a shining example. Cecchi has been crafting this elegant Vernaccia based wine from the historical area of San Gimignano since 1988. Their 48 hectares of Vernaccia di San Gimignano DOCG vineyards are located just a short distance from their Montauto Estate winery.

Each site has a southern exposure, and each parcel of fruit was harvested by a combination of hand and machine in the early morning to retain varietal freshness. This wine was made with a mixture of traditional and modern techniques to showcase the true personality of this celebrated varietal. Crafted in temperature-controlled small and medium sized stainless-steel tanks to retain and express the natural fresh character in the fruit. Fermentation temperature took place at 15°C for approximately 2 weeks. The tasted and blended wine was transferred back into tank until it was bottled, then rested for a minimum 2 months before release.

In your glass you will be greeted by a pale straw colour with a subtle green glow. This wine has an inviting citrus and delightfully delicate floral aroma. The palate is perfectly balanced with just the right amount of citrus and fresh, crisp green apple and pear flavours, along with a defined mineral seam and its natural lifted kiss of acidity. Resulting in a bright and lively dry white wine with an upbeat finish. *Treat yourself - this wine is definitely worth sharing.*

This 2020 Cecchi 'Vernaccia di San Gimignano' has 12.5% Alc./vol. A dry style with a R.S. <2g/L. Chill gently and serve in an aromatic wine glass at 8°-9°C.

Cellaring Potential:

Drinking perfectly well this season; plus will hold for another 18-24 months.

Food Pairing Suggestions:

Perfect wine pairing with fresh shellfish, calamari, grilled or steamed white fish, along with vegetarian dishes and with a goat's cheese salad - *enjoy.*

A lively, vibrant Tuscan dry white wine, with a crisp lip-smacking embrace.

