



# GRAPE-TO-GLASS

wines worth sharing

## Villa Cerna 'Primocolle' Chianti Classico DOCG 2017

<b>Grape Varietals:</b>	95% Sangiovese, 5% Colorino
<b>Growing Region:</b>	Castellina in Chianti, Tuscany – Italy
<b>Directors &amp; Winemaker:</b>	Brothers Cesare & Andrea Cecchi
<b>Senior Winemaker:</b>	Miria Bracali

As you travel north to Firenze from Siena and visit the Chianti Classico wine region, you are greeted first by the historic Villa Cerna Estate, as it sits on the first hill at the edge of this legendary wine appellation. The villa was an old monastery, dating back to the 11th century. The monks that lived there planted 1001 olive trees in the year 1001 to celebrate the new millennium. In fact, some of these trees still produce fruit and go into Villa Cerna's aptly named olive oil 'Milleuno' (1001).

This was the first of the Cecchi Family's estate purchases back in 1962, though they had been making wine since 1893. They completely restored the villa and built the winemaking facilities and cellar at the base of the hill. Plus more recently the stunning restaurant named Foresteria (meaning; guesthouse) offering genuine local cuisine and views back up to the villa.

The handpicked bunches came down the hill into the winery and underwent traditional fermentation and low intervention. The wine then continued its development and aging in oak barriques for around 9 months and then after careful tasting and blend rested in bottle for another 3-4 months before release.

In the glass you will be greeted by a deep garnet colour with a soft shine hue. On the relaxed aroma the wine gently reveals characteristic cherries, red plums, mixed wild berries, violets and subtle forest spices. The medium weight palate showcases those ripe cherries, plums along with a light mocha character all nicely lifted by natural fruit acidity balancing the ripe fruit flavours, the tannins and supportive oak. This wine is nicely structured and well-formed with a silky nature starting to appear due to the restrained time in oak and now a few years of bottle development resulting in charming lingering finish. *Treat yourself - this wine is definitely worth sharing.*

This 2017 Villa Cerna 'Primocolle' Chianti Classico DOCG has 13.5% Alc./vol. Classic dry style. Mild decant for 25-30 minutes and serve in an appropriately shaped red wine glass at 16°- 18°C.

### Cellaring Potential:

Drinking perfectly well this season: plus, will age nicely for another 3 - 4 years.

### Food Pairing Suggestions:

Perfect wine pairing with bbq'd lamb or pork cutlets, slow roasted rabbit with a wine jus, mushroom pappardelle with herb sauce, along with earthy vegetarian cuisine and hard cheeses - *enjoy.*

***An honest Chianti Classico, showcasing the charming character of Sangiovese.***

