

Cecchi 'Brunello di Montalcino' DOCG 2015

Grape Varietal: 100% Sangiovese
Growing Region: Montalcino, Tuscany - Italy
Senior Winemaker: Miria Bracali



I can remember tasting this seductive wine in June of this year in Tuscany. And commenting that this was a refined expression of Brunello - Sangiovese showcasing the elegance that comes with growing this dynamic varietal on the unique slopes of Montalcino. Crafted with an honesty, giving the spotlight to the star that is Sangiovese. As in many cases the winemaking can take over, but not here, a sincere wine with style.

I have had the pleasure of knowing, visiting and working with the Cecchi Family and their passionate team for many years. They have become an extended part of my family. And on several occasions, I have had the opportunity 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 18-20 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 bottled, and then rested for another 24 months of development, before being labelled for release.

On the nose you are hypnotised by the alluring aromas of dark cherries, wildflowers, dried herbs and a hint of liquorice. These notes then turn into captivating flavours expressing dark cherries, plums, pomegranate, violets and berry-chocolate infused with unobtrusive vanilla oak. All nicely wrapped-up in evenly distributed energetic tannins and natural fruit acidity resulting in a dynamic, well-balanced palate. The wines beguiling complexity is simply delivered across your palate, resulting in a medium weight wine with a lingering velvety smooth dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2015 Cecchi 'Brunello di Montalcino' DOCG has 14% Alc./vol. Classic Dry style. Decant for 30-45 minutes and serve in an appropriately shaped red wine glass at 16°- 17°C.

Cellaring Potential:

With mild decanting drinking well now: plus, will age nicely for another 4 - 5 years.

Food Pairing Suggestions:

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

An honest Montalcino, showcasing the underlying elegance in Sangiovese.

