



# GRAPE-TO-GLASS

wines worth sharing

## Cecchi 'Vino Nobile di Montepulciano' DOCG 2017

<b>Grape Varietals:</b>	90% Sangiovese & 10% blend of local red grapes.
<b>Growing Region:</b>	Montepulciano, Tuscany - Italy
<b>Directors / Winemaker:</b>	Brothers Cesare & Andrea Cecchi
<b>Senior Winemaker:</b>	Miria Bracali



Founded in 1893, Cecchi is one of the oldest and most prominent winemakers in Tuscany, and a pioneering family with the development of Sangiovese. Cecchi embodies Tuscan authenticity along with a diligent eye on innovation and sustainability, crafting wines that showcase an authentic expression of these family owned vineyards.

When pairing a red wine with a slow cooked, herb crusted meat dish - this carefully crafted red wine, sourced from the hillside slopes of Montepulciano in the heart of Tuscany is an ideal choice. Expressing the generous character of Sangiovese, plus one of the best value for money wines crafted in the region.

Inside this bottle, is that raw natural rustic beauty and essence of Sangiovese. Showcasing local wild dark berry flavours, and deft spice aromas, the ideal wine for sharing with good friends and some thinly sliced aged prosciutto and olives.

This 2017 Cecchi 'Vino Nobile di Montepulciano' is starting to express its true nature, showcasing the characteristics of the Prugnolo Gentile varietal of the Sangiovese family. It has a casual complexity and rustic charm that makes this wine a pleasure to enjoy now or with a little more age. The team at Cecchi have a relatively low intervention with this wine during its 2-year ageing in oak barrels in their cellars. Developing a wine with an appealing personality which showcases the unique site planted across the picture-postcard hilltop town of Montepulciano.

On the nose you have inviting aromas of dark cherries, red plums, violets and local dried spices. On the medium weighted palate, this 2017 still has a slightly taught nature, though starting to reveal a number of elegant layers of flavour and a fine earthy texture, with those wild cherry and plum flavours coming through. Fruit acidity and tannins are well controlled, nicely wrapping all these varietal characters along with a note of mocha and vanilla spice from the time in oak that has given structure and presenting a nicely balanced wine with a natural rustic nature and a classic dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2017 Cecchi 'Vino Nobile di Montepulciano' DOCG has 13.5% Alc./vol. Classic dry style. I would suggest decanting of 30-45 minutes & serve in an appropriate 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 mild game dishes, meat kebabs, duck breast with a wine jus, nicely seasoned pasta dishes, ragout, earthy vegetarian cuisine and aged hard cheeses - enjoy.

***A Tuscan Sangiovese with a rustic texture & widely appealing personality.***

