



CELESTINO PECCI

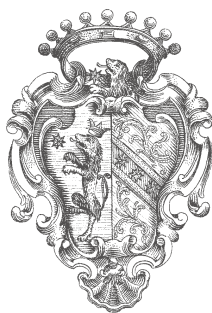
ROSSO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA

ANNATA 2017 VINTAGE



TIZIANA PECCI VITICOLTRICE IN MONTALCINO



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Grapes: 100% Sangiovese

Vineyards:

Exposure: South/Southwest Altitude: 350 m above sea level.

Soil: Mixed consistency with a slight tendency towards clay.

Cultivation system: Spurred cordon.

Average yield: 6.5/7 tonnes per hectare.

Harvest: By hand into crates.

Vinification: De-stemming and soft pressing, alcoholic fermentation at 28/30°C, 12 days' maceration on skins.

Ageing: Ageing in 10 hectolitre wooden barrels for 8 months or in 35 hectolitre Slavonian oak barrels for one year.

Bottle-ageing: At least 6 months.

Tasting notes:

Deep ruby red. Intense and persistent fruity nose, perfectly integrated with the wood used for the short period of ageing. Structured and tasty, it is delightful on the palate.

Accompaniments:

Ideal with all local dishes, like starters, and others: rich starters, pici (pasta) with meat sauce, scottiglia (typical Tuscan mixed meat dish) and hard paste cheeses.

Alcohol content: 15% Vol.

Size: 750 ml bottle.

Packaging:

Single box, wooden box and case of 6 bottles.



2017:

even the grapes managed to overcome the difficulties of this vintage ... the few rains of September allowed an optimal harvest.

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