



James  
Suckling  
90 PTS  
2021

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Wine  
Enthusiast  
90 PTS  
2021

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Wine  
Spectator  
92 PTS  
2021

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James  
Suckling  
92 PTS  
2020

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Wine  
Enthusiast  
90 PTS  
2019

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James  
Suckling  
91 PTS  
2019

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James  
Suckling  
93 PTS  
2017

#### TASTING NOTES

The rock star of the Villa Cerna lineup... this is an every day wine for people that have been or want to go to Italy. Take 2 bottles... You'll open it as you prepare dinner and need a second bottle by the time you're seated.



## Villa Cerna

### Primocolle Chianti Classico

COUNTRY	ABV
Italy	14.5%
REGION	VARIETALS
Tuscany	95% Sangiovese 5% Colorino
APPELLATION	
DOCG Chianti Classico	

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#### WINERY

Visitors traveling from Sienna into Chianti Classico are greeted by the historic site of Villa Cerna as they cross the first hill into the famed sub-region. Luigi Cecchi purchased Villa Cerna in 1962, during a key rebuilding moment for Chianti Classico. This was the first of the Cecchi Family's estate purchases, though they had been making wine for decades prior. The family has since completely restored the original structure and constructed the winemaking facility and cellar. Over the past 60+ years they have reorganized and revitalized the vineyards, undertaking meticulous environmental research to identify the ideal clones for the local soil types and microclimates of the property. The swooping valley that leads up to Castellina in Chianti provides ideal sun exposure for the vineyards of Villa Cerna, of which 90% are Sangiovese and 10% are native varieties that were already present on the land. The Cecchi family places a special focus on hospitality at Villa Cerna, using it to showcase the values shared by each of their properties.

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#### CULTIVATION

The soil is stoney with an alkaline presence, 280m above sea level, yield of 7 tonnes per hectare and a density of 5000 vines per hectare, spurred cordon pruning.

#### VINIFICATION

Vinification is traditional with skin contact in a temperature controlled environment. Fermentation and maceration lasts for 15 days, fermentation occurs in a small stainless steel tank at a temperature of 26°C.

#### AGING

9 months in barrique and a minimum of 3 months in bottle.

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