



CASTELLO LA LECCIA

RISERVA

Chianti Classico

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

GRAPE VARIETIES	100% Sangiovese
PRODUCED BOTTLES	7.500
VINEYARDS ALTITUDE	350-500 mt above sea level
EXPOSURE	S/SW
VINES AGE	15-25 years
SOIL	The soil is mainly based on alberese and sillano formation.
TRAINING SYSTEM	Guyot
VINE DENSITY	5.900
YIELD PER HECTARE	35 Hl/Hectare
HARVEST TIME	September and October. Harvest by hand. The grapes are selected in the vineyard.
VINIFICATION	The destemmed and gently crushed berries are transferred to steel tanks at a controlled temperature and undergo a pre-fermentative cryomaceration for 24 hours. Subsequently, we take care of the alcoholic fermentation, maintaining a temperature of 27°-28°. Short and frequent pumping over are carried out. Maceration with the skins lasts about 20-24 days. After racking, malolactic fermentation and maturation in concrete tanks follows.
AGING	24 months of maturation. Initially in concrete tanks and follow 12 months in oak barrels (made in France, capacity 2.000 and 2.500 liters).
BOTTLE AGING	minimum 6 months
FIRST VINTAGE PRODUCED	2006
TASTING NOTES	Intense ruby red color, tendency to garnet. The nose has an aroma of ripe cherry, black berries, violets with a spicy finish. On the palate is mineral with velvety tannins and a long finish.
FOOD PAIRING	Red meat, roasted lamb, wild boar and venison

