FRESCOBALDI
TOSCANA

Leccioni 2006



Formati

0,75 l

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Chianti DOCG

I Leccioni Chianti DOCG is a rounded, velvet-smooth wine. It is immediately recognisable for its aromas of sweet violets and red berry fruit, medium body and fine balance, judicious acidity, and measured tannins.

Climatic trend

The harvest looked very encouraging, since the growing season had been so favourable. The spring months brought temperate conditions, with little rain and no heat stress; this in turn contributed substantially to sound, healthy fruit. At the end of May there was a sudden drop in temperatures; although it did no damage, the vine growth process was slowed and fruit set affected negatively. The result was looser clusters, with fewer grapes, but the clusters were healthier. July brought high temperatures, but August turned cool, with moderate rainfall, temperature phenomena that ensure excellent concentrations of aromatic compounds, both intense and complex. Light rains during the summer provided the vines with enough moisture to undergo veraison (change of colour) without problem. Sunny, crisp, dry days in September and October were crucial in developing in the grapes all of the qualities necessary for the production of wines of unsurpassed quality and fine structure.

Technical notes

Origin: From Frescobaldi's estates and from other Tuscany's most renowed areas for the production of high quality wine
Exposure: Various
Soil typology: Various
Plant density: From 2.800 to 5.500 vines/ha
Breeding: Spur pruned cordon and Guyot
Wine Variety: Mostly Sangiovese
Maceration Time: 7 days
Malolactic Fermentation: Immediatly after the alcoholic fermentation
Maturation: Inox - 5 months in steel and 2 in the bottle

Tasting notes

Vivace il colore, di un rubino intenso, dotato di sufficiente limpidezza. Semplici e ben riconoscibili i profumi che vedono protagoniste la ciliegia e la viola, di grande intensità, seguite da una piccola nota speziata, di pepe. Il corpo in bocca si mostra snello, con tannini appena accennati ed una freschezza godibile. Finale pulito e netto.