FRESCOBALDI
TOSCANA

Leccioni 2008



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 2008 spring will be remembered as the rainiest of the last few decades, with temperatures dipping well below average. Rain and wind in June, right during the bloom period, led to less than optimal fruit set; the clusters showed smaller-sized grapes. In July and August, however, generous sunlight and warm temperatures in Tuscany partially remedied the slow development. The summer months, including September, were sunny and hot, and sufficient reserves of water in the soil helped ensure ideal ripeness levels across all grape varieties, with Sangiovese in the lead.

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

I Leccioni appears a dynamic and luminous ruby red, then releases an explosive array of aromas, led by fragrant notes of dark cherry and wild strawberry, and subtler floral essences of rose petals and violets. These yield slowly to more pungent impressions of black pepper and vanilla, with a hint of black liquorice. The palate displays an appreciably elegant, cleanly-sculpted profile, with a fine suite of barely-noticeable tannins well supported by a tasty acidity. The finish is clean and well delineated.