FRESCOBALDI
TOSCANA

Leccioni 2009



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 balance sheet is strikingly positive, particularly regarding the outstanding quality level of the fruit harvested. Spring 2009, as was the case in previous years, brought endless rainstorms, which severely tested the vineyard staff as they labored to balance vine growth and control pests, but the rain at the same time built up groundwater reserves. June and July, however, brought light levels of rain, which reversed the slowdown in vine growth and brought forward the ripening stage. The vines were thus able to perform at their best, and the grapes ripened slightly early compared to the previous years. September's cool nights and warm, sunny days ensured that this demanding grape variety ripened perfectly and yielded wines of remarkable quality. Favourable growing conditions made it possible to bring into the cellars optimally-ripened grapes with good acid levels and complex aromatics.

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

Appearance: A luminous ruby red with purplish highlights. Nose: Markedly fruity, with plum, pomegranate, strawberry, and raspberry, lifted by floral notes of sweet violets and by subtly pungent eucalyptus and clove. Palate: Smooth and rounded, with judicious, fine-grained tannins and fragrances closely mirroring those on the nose. Ultra-lengthy, fruit-laden finish.