FRESCOBALDI
TOSCANA

Leccioni 2010



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 2010 harvest concluded on October 20. Spring 2010 was marked by frequent rainstorms, which made life difficult for the viticulturalists with regard to vineyard operations and anti-fungal efforts, but the rain also had the benefit of building up groundwater reserves. The summer months experienced a rather even alternation of decent rains and sunny days. September brought ideal conditions, with cool nights and warm, sunny days right through to the end of the harvest. The upshot was that the vines performed splendidly, and the fruit arrived in the cellar with optimal ripeness levels.

Technical notes

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

Il Leccioni 2010 a ruby red colour with delicate amethyst highlights. A fruited nose with pomegranate and black currant, and floral hints of violet. Spicy notes of black pepper and cloves, ending with herbaceous notes. On the palate, the tannin texture typical of Sangiovese is well balanced by the alcoholic component. At the finish the terroir comes out in the retro-olfaction with typical sensations of forest undergrowth.