FRESCOBALDI
TOSCANA

Leccioni 2011



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

During the month of August two verified climatic events of extraordinary importance took place which shaped the characteristics of the grapes by force of the natural elements. The first half of August was characterized by sunny days, with daytime temperatures never above 30°C, and very cold nights. In the second part of August the strength of the sun gave power and concentration to the red grapes as Sangiovese. The final result is that we have obtained white grapes in perfect health, mature, rich in the precursors of aroma and with a good acidity; and red grapes of extraordinary health, mature, concentrated and rich in polyphenols. The harvest began the 16th of August and was completed the 5th of October.

Technical notes

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
Alcohol content: 12,50%
Maceration Time: 7 days
Malolactic Fermentation: Immediately after the alcoholic fermentation
Maturation: Inox - 5 months in steel and 2 in the bottle

Tasting notes

Leccioni 2011 is a ruby-red colour with soft purplish highlights. The nose offers fruity notes of pomegranate and black currants together with intense floral sensations. Spicy hints of clove and nutmeg emerge at the finish. A generous texture of tannins lingers on the palate, typical of Sangiovese.