FRESCOBALDI
TOSCANA

Leccioni 2012

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 wine-growing season was characterized by high temperatures during the summer months and limited rainfall. The particularly dry seasonal trend fostered a harmonious development of the grapes. Although ours was a very long harvest, our grapes maintained a state of perfect health until the end - the first step toward good wines.

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: 8 days
Malolactic Fermentation: Immediately after the alcoholic fermentation
Maturation: Inox - 5 months in steel and 2 in the bottle

Tasting notes

I Leccioni 2012 presents a ruby red colour, clear and brilliant, with light violet highlights. Fruity and floral, the nose opens with an intense sequence of pomegranate, raspberry, cherry and violets. Fresh, with aromatic hints of eucalyptus and spicy nuances of nutmeg. Warm on the palate, a generous tannin texture typical of Sangiovese and great taste-olfactory correspondence. Tasted December 2013.

Wine pairing: Fantastic paired with the classic Tuscan antipasto of assorted cured meats and toasted garlic bread with new olive oil. Also good with a thick vegetable soup or red meats prepared simply, grilled for example.