

Leccioni 2013



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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 climate in 2013 was favourable. Spring arrived in April, after average temperatures and abundant rainfall in March. Rising temperatures led to an anticipated bud break. In May the recorded rainfall was above average and this allowed us excellent water reserves for the summer season. In June, the vines consumed more water to tackle the high winds and the onset of flowering, which occurred during the first two weeks of June. The temperatures during July and August were very similar and stable, with peaks of heat in the last week of July and the first week of August. The rains during these two months kept the vines from suffering water stress since the water reserves in the soil never dropped below the wilting point. The month of September was characterized by an alternation of favourable temperatures between day and night that led to the concentration of aromas and maintenance of good overall acidity. The growing season of 2013 was marked by a series of rainfall events and constant cool temperatures, which helped development at our vineyards albeit delaying vegetative phenological phases by about 10 days. Despite that, the particularly favourable climate in September led to a consistent maturation that gave us healthy, exceptional grapes for vinification.

Technical notes

Origin: Chianti d.o.c.g. territory

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: 9 days

Malolactic Fermentation: Immediately after the alcoholic fermentation

Maturation: Inox - 5 months in steel and 2 in the bottle

Tasting notes

I Leccioni 2013 has a brilliant ruby-red colour and delicate violet highlights. Fruity and floral, the nose opens with pomegranate, black currant, cherry and violet. Spicy hints of nutmeg and clove emerge with the finish. Good persistence; generous tannins remain on the palate, typical of Sangiovese. Tasted March 2014

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.

Awards

Falstaff: 88 Points