FRESCOBALDI
TOSCANA

Leccioni 2014



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

Despite a summer full of rain, the grapes at harvest were healthy, mature and intense. The two defining periods were the first phase of optimal fruit set and a long autumn with sunny, warm days and cool nights that enriched the aromas and scents of this vintage.

Technical notes

Origin: Chianti d.o.c.g. territory
Exposure: Various, between 200 and 450 m above sea level
Soil typology: Various, rich in clay
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 2014 presents a deep, bright red color with light purple highlights. The nose offers notes of raspberry and currant, followed by floral notes of violets. Fresh, with hints of eucalyptus and spicy notes of nutmeg. The taste is warm, with good persistence and a generous tannin texture typical of Sangiovese.

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

Berliner Wine Trophy: Gold Medal