FRESCOBALDI
TOSCANA

Leccioni 2015



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

In 2015, the regular rainfall in winter and the dry and sunny spring allowed a balanced and healthy development of the plants. In the first week of August, two considerable rainfalls gave the vines some needed respite, lowering the temperatures and encouraging the synthesis of secondary metabolites in the best of conditions. September and October were dry with cool, sometimes cold, evening temperatures, which favoured a complete and optimal ripening of the grapes

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

Leccioni 2015 opens up with a nose of pomegranate, raspberry, cherry, and violet followed by spiced pepper and clove notes, and herbaceous scents. In the mouth, the wine is soft and rich, and confirms its marked fruity and floral bouquet.

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.