FRESCOBALDI
TOSCANA

Leccioni 2016



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 2016, the regular rainfall in winter and the dry and sunny days of spring supported a homogeneous and healthy growth of the leaves. Following a very hot summer, heavy rains in august brought much needed respite to the plants, lowering temperatures and allowing the grapevines to synthesise their secondary metabolites in ideal conditions. September and October were dry with crisp evening temperatures which encouraged an exceptional 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: 10 days
Malolactic Fermentation: Immediately after the alcoholic fermentation
Maturation: Inox - 5 months in steel and 2 in the bottle

Tasting notes

To the nose, Leccioni 2016 opens up with aromas of raspberry, blackberry, cherry jam and violets, which lead the way to spiced scents of black pepper and cinnamon highlighted by herbaceous notes. When tasted, the wine is soft and round and confirms the marked floral and fruity aromas found in the 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.