FRESCOBALDI
TOSCANA

Leccioni 2018



Formati

0,75 l

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Chianti DOCG

I Leccioni Chianti DOCG is a soft, rounded wine. With the typical aromas of sweet violet and small red fruit, this medium-bodied wine elegantly balances measured tannins and appropriate acidity.

Climatic trend

The year 2018 was marked by a varied winter season. The mild temperatures of January were followed by a brief yet extremely intense cold spell at the end of February. In general, rainfall was abundant. Spring was rather rainy and saw temperatures above average for the season. Between spring and summer, alternating sun and rain meant that sprouting began almost a week early, which then caused a slowdown. This was followed by a wonderful flowering in the month of May. Although slightly delayed, veraison progressed consistently and uniformly with gradual ripening. The generous water reserves that accumulated during the year, together with the alternation of high temperatures and rain showers in August, led to wonderfully ripened grapes with a beautiful, fresh, polyphenolic aromatic concentration.

Technical notes

Wine Variety: Mostly Sangiovese
Alcohol content: 12,5%
Maturation: Stainless steel - 5 months in steel

Tasting notes

I Leccioni 2018 stands out for its bright ruby red colour with purple reflections. Its bouquet immediately releases notes of red berries, accompanied by floral aromas. The spiciness emerges soon thereafter, alternating between black pepper and clove, while balsamic notes infuse the finish. In the mouth, the tannins balance the alcoholic component beautifully. Good aromatic persistence.

Wine pairing: This wine is fantastic paired with the classic Tuscan antipasto of assorted cured meats. It is equally good with a thick vegetable soup or red meats prepared simply – grilled, for example.