

Leccioni 2022



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Chianti DOCG

I Leccioni Chianti Docg is a smooth, full-bodied wine. It has typical hints of violets and small red fruits and is balanced and medium-bodied on the palate with well-balanced tannins and the right amount of acidity.

Climatic trend

The 2022 vintage had a rather early flowering in the vineyards at the end of May, with temperatures typical of the summer months. It is no coincidence that summer 2022 will be remembered as one of the longest in recent years. In the first part of the summer period, plant shoots grew and flower clusters set faster than normal, thus offering excellent uniformity in the vineyards. In July, however, the vines adapted to the outdoor environment, slowing down their initial momentum to protect themselves from the summer heat. The timely rainfall in mid-August finally allowed us to obtain healthy and balanced grapes.

Technical notes

Wine Variety: mainly Sangiovese

Alcohol content: 12.5%

Maturation: 5 months in stainless steel

Tasting notes

Leccioni 2022 is ruby red with evident purple reflections. On the nose, the dominant notes are fruity, with morello cherry, raspberry and pomegranate. The typical characteristics of Chianti are greatly maintained, with prominent floral notes of violets. Being a very young wine, the spicy notes of nutmeg and white pepper are milder. The olfactory finish is fresh and balsamic, with hints of thyme. On the palate, it is soft and smooth, with a suitably intense tannic texture, in full balance with its full-bodied character.

Wine pairing: Excellent with a classic Tuscan appetiser of assorted cured meats. Also good with a thick vegetable soup or grilled red meats.