FRESCOBALDI
TOSCANA

Leccioni 2023



Formati

0.75 L

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Chianti DOCG

Il Leccioni Chianti Docg è un vino morbido e rotondo. È caratterizzato da tipici sentori di viola mammola e piccoli frutti rossi e in bocca è equilibrato e di medio corpo con tannini equilibrati e bilanciati da una giusta acidità.

Climatic trend

The start of the 2023 vintage was characterised by lower-than-average temperatures and abundant rainfall. Rising temperatures in July brought the year's averages back in line with historical averages. From August until early autumn (grapes continued to ripen into this season), temperatures significantly exceeded historical averages. This, as well as the lack of any rainfall, the strong solar radiation and the warm southerly winds that blew over Tuscany, reversed the trend compared to spring 2023. The absence of rain also affected the harvest, allowing healthy grapes to be obtained and harvested at the best time.

Technical notes

Wine Variety: mainly Sangiovese
Alcohol content: 13%
Maturation: 5 months in stainless steel

Tasting notes

Leccioni has a ruby red colour with hints of purple. Its fine fruity bouquet is reminiscent of raspberry, currant and black fruits such as blueberry. The floral notes are also interesting, further defining the typical character of Sangiovese in Chianti. The spicy part is less evident but still present with notes reminiscent of clove and peppery sensations. The olfactory finish evokes a wonderful balsamic freshness. On the palate, it is smooth, with distinct floral and fruity notes. Balanced tannic texture. Excellent persistence.

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