



LA LECCIA



Denomination:
**Chianti Superiore
DOCG Organic**

Training system:
**Cordon Spur
Guyot**

Grape variety:
Sangiovese

Plant density:
4,200 vines/ha

Zone of origin:
**Montespertoli, Florence
(Tuscany)**

Grape yield per hectare:
6,000 kg/ha

Type of soil:
**Clayey loam,
moderately calcareous**

Period of harvest:
End of September

Vinification

The grapes are picked by hand during the coolest hours of the morning, crushed and destemmed, and then transferred into 30hl temperature-controlled stainless steel vats. Once fermentation has started, the temperature is gradually raised, up to a maximum of 28°C. Maceration is carried out with daily brief pumping over of the must and délestage for about 18 days. After devatting, the various parcels of wine undergo malolactic fermentation separately before being blended together and completing maturation in 7–8 months. This is followed by stabilisation and bottling, which is carried out during the summer. Lastly, the wine is bottle-aged for roughly 6 months.

Tasting notes

Its colour is an intense, bright ruby red, with brilliant purple-tinged highlights. The nose is fresh, fruity and very precise; one finds notes of ripe red fruits, raspberries and plums, and delicate spicy hints of black pepper and liquorice. The tannins on the palate are evident yet rounded, making the wine extremely attractive to drink and persistent.

Serving suggestions

At a temperature of around 16°C, in moderately large glasses.

Food pairings

Ideal accompanied by non-fishy hors d'oeuvres and pasta dishes, or grilled red meats.



VINO BIOLOGICO - ORGANIC WINE
ORGANISMO DI CONTROLLO AUTORIZZATO DAL MIPAAF IT 810 015
AGRICOLTURA ITALIA - OPERATORE CONTROLLATO 113510