



# La Leccia

CHIANTI RISERVA DOCG

*With Passion*

## VARIETAL

Sangiovese and Trebbiano Toscano

## HARVEST

Manual harvest of selected grapes from different vineyards during the whole month of September.

## VINIFICATION

Traditional vinification with spontaneous fermentation of diverse selections of Sangiovese and Trebbiano throughout small still tanks.

## MATURATION

About 12 months in 30 HL barrels of Slavonian oak, tonneaux of Fontainebleau oak and concrete tanks.

## AGING

In bottles for 6 months.

## PRODUCTION

6.000 bottles



ORGANIC