



CASTELLO LA LECCIA

BRUCIAGNA GRAN SELEZIONE

Chianti Classico

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

GRAPE VARIETIES	100% Sangiovese
ALCOHOL	14,5%
BOTTLES PRODUCED OF THIS VINTAGE	4.000
VINEYARDS ALTITUDE	500 above s.l
VINEYARD NAME	Bruciagna
EXPOSITION	S/SW
AGE	18 years
SOIL	Clay, silt, sandy soil, schistous clay soil and alberese
TRAINING SYSTEM	Guyot
VINE DENSITY	4.500
AVERAGE YIELD	40
HARVEST TIME	September - October. Manual harvest. The grapes are accurately selected in the vineyard.
VINIFICATION	The de-stemmed and gently crushed berries are transferred to steel tanks at a controlled temperature and undergo a pre-fermentative cryomaceration for 24 hours. Subsequently, we take care of the alcoholic fermentation, maintaining a temperature of 27°-28°. Short and frequent pumping over are carried out. Maceration with the skins lasts about 20-24 days. After racking, malolactic fermentation and maturation in concrete tanks follows.
AGING	24 months in oak barrels and barriques (made in France, capacity 225 to 2.000 liters).
BOTTLE AGING	Minimum 9 months.
FIRST VINTAGE PRODUCED	2011
TASTING NOTES	Deep ruby red in color that displays richness backed by solid tannin. Full-bodied with plenty of spice. Distinctive notes of wild berries, hints of vanilla and spice notes, these aromas are amplified in intensity, consistency and persistence. This wine has aging potential.
FOOD PAIRING	An austere wine that goes well with rich fare such as ossobuco, beef stew, filet mignon and Florentine steak.

