



CASTELLO LA LECCIA

MARTINA

Toscana Bianco

INDICAZIONE GEOGRAFICA TIPICA

ORGANIC WINE

GRAPE VARIETIES	Based on Incrocio/grafting of Manzoni
ALCOHOL	12,5%
BOTTLES PRODUCED OF THIS VINTAGE	3,500 bottles
VINEYARDS ALTITUDE	350/400 above sea level
EXPOSITION	South/South East
AGE	22 years
SOIL	Clay, with a presence of limestone
TRAINING SYSTEM	Guyot
VINE DENSITY	4,500
AVERAGE YELD	45
HARVEST TIME	Beginning of September. Manual harvest of the grapes, which are carefully selected directly in the vineyard. The white I.M. grapes are harvested in the morning at dawn, to be pressed at low temperatures.
VINIFICATION AND AGING	The non-stemmed grapes are pressed, very gently, in the presence of dry ice, to minimize the oxidation of the must during draining; they are subsequently transferred to a steel tank, subjected to the presence of an inert gas, at a controlled temperature, and they undergo a preferential cryomaceration at a temperature of 6 °c for 72 hours. Subsequently, after a light clarification, the alcoholic fermentation is carefully cared for, maintaining a temperature ranging from 14°-16°c, so as to preserve the primary aromas. At the end of the alcoholic fermentation period, the wine is slightly sulphited and de-stemmed; shortly before bottling, which usually takes place in the month of March following the harvest, the wine will be decanted again in order to clarify it.
FIRST VINTAGE PRODUCED	2015
TASTING NOTES	Straw yellow colour with greenish reflections; citrus aromas of pink grapefruit which combine floral and spicy hints. On the palate it is fresh and savoury, with a good body with an herbaceous and spicy aftertaste or finish.
FOOD PAIRING	To be accompanied with fresh fish and soft cheeses.

