



CASTELLO LA LECCIA

CHIANTI CLASSICO

Chianti Classico

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

GRAPE VARIETIES	100% Sangiovese
ALCOHOL	14%
BOTTLES PRODUCED OF THIS VINTAGE	50.000
VINEYARDS ALTITUDE	350/500 above s.l
EXPOSITION	S/SW
AGE	9-15 years
SOIL	The soil is mainly based on alberese and sillano formation.
TRAINING SYSTEM	Guyot
VINE DENSITY	4.500 – 5.200
AVERAGE YELD	65
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 26°. Short and frequent pumping over are carried out. Maceration with the skins lasts about 10-12 days. After racking, malolactic fermentation and maturation in concrete tanks follows.
AGING	8 months in concrete tanks and 4 months in oak barrels (made in France/Austria, capacity 2.000 to 2.500 liters).
BOTTLE AGING	3 months.
FIRST VINTAGE PRODUCED	1950
TASTING NOTES	A bright ruby red in color, this Chianti Classico shows well-integrated aromas of flowers, red cherries and fresh fruit in general. On the palate, is soft and fresh with a good acidity and a good level of tannins, that makes it a very versatile food wine.
FOOD PAIRING	Pair this wine with lasagna, ragù sauces, roasted lamb, or braised veal shank.

