



CASTELLO LA LECCIA

VIVAIO DEL CAVALIERE

Toscana Rosso

INDICAZIONE GEOGRAFICA TIPICA

GRAPE VARIETIES	Primarily Sangiovese, with Malvasia Nera, Syrah and Ciliegiole
ALCOHOL	13,5%
BOTTLES PRODUCED OF THIS VINTAGE	15.000
VINEYARDS ALTITUDE	300/350 above sea level
EXPOSITION	S/SW
AGE	9-15 years
SOIL	Stones-rich lacustrine deposits with presence of clay.
TRAINING SYSTEM	Guyot
VINE DENSITY	4.500
AVERAGE YIELD	75
HARVEST TIME	September. Manual harvest. The grapes are accurately selected in the vineyard.
VINIFICATION & AGING	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 24°-26°. Short and frequent pumping over are carried out. Maceration with the skins lasts about 7 days. After racking, malolactic fermentation and maturation in concrete tanks follows for 6 months.
FIRST VINTAGE PRODUCED	1980
TASTING NOTES	Clear but deep ruby red; savory, meaty aromas combine with rich dried fruit and spice characters. The palate has ripe black plum and bramble notes along with bright red cherry fruit. Supple, structured tannins and balancing acidity give a full finish. The Syrah gives it a depth, the Sangiovese the body, the malvasia the smoothness and the ciliegiole the bouquet.
FOOD PAIRING	Pair this wine with pasta, meat sauces, roasted lamb, white meat in general and cheeses.

