



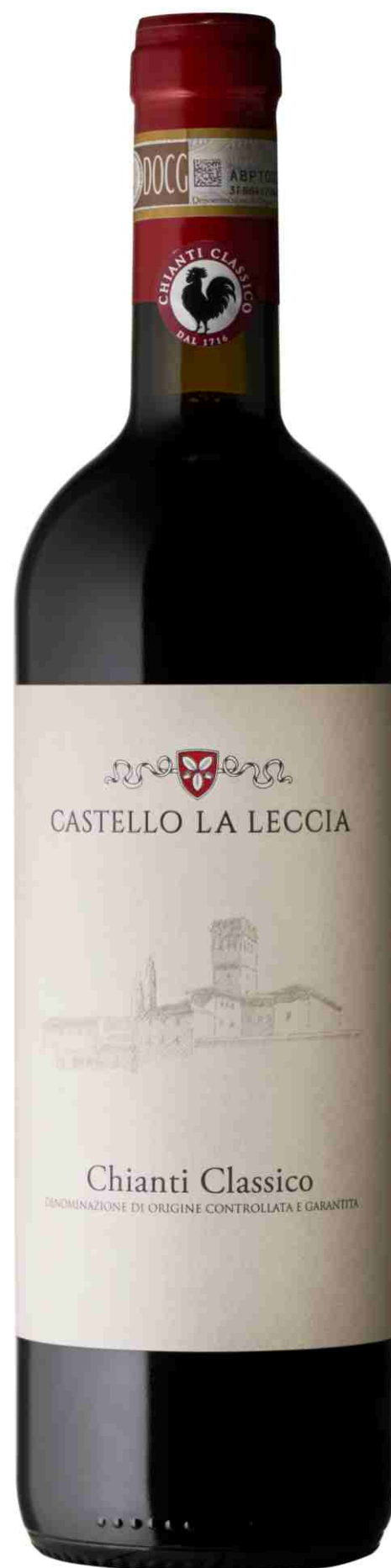
CASTELLO LA LECCIA

CHIANTI CLASSICO

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DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

GRAPE VARIETIES	100% Sangiovese
PRODUCED BOTTLES	50.000
VINEYARDS ALTITUDE	350-500 mt above sea level
EXPOSURE	S/SW
VINES AGE	9-15 years
SOIL	The soil is mainly based on alberese and sillano formation.
TRAINING SYSTEM	Guyot
VINE DENSITY	5.200
YIELD PER HECTARE	45 Hl/Hectare
HARVEST TIME	September and October. Harvest by hand. The grapes are selected in the vineyard.
VINIFICATION	The destemmed 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	Maturation for 12 months; 8 months in concrete tanks and 4 months in oak barrels (made in France, capacity 2.000 to 2.500 liters).
BOTTLE AGING	Minimum 3 months.
FIRST VINTAGE PRODUCED	1950
TASTING NOTES	A bright ruby red color. On the nose red cherries, red wild berries fresh and aroma of flowers. On the palate is soft and fresh with a good acidity and a good level of tannins.
FOOD PAIRING	Lasagna, ragù sauces, roasted lamb or braised veal shank



CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 2021/2115
CAMPAIGN FINANCED ACCORDING
TO REG. UE N. 2021/2115