



# CASTELLO LA LECCIA

## MARTINA

### Toscana Bianco

INDICAZIONE GEOGRAFICA TIPICA

GRAPE VARIETIES	Based on Incrocio Manzoni
PRODUCED BOTTLES	3.500
VINEYARDS ALTITUDE	350-400 mt above sea level
EXPOSURE	S/SE
VINES AGE	25 years
SOIL	Clay, with a presence of limestone
TRAINING SYSTEM	Guyot
VINE DENSITY	4.200
YIELD PER HECTARE	45 Hl/Hectare
HARVEST TIME	Beginning of September. Harvest by hand, the grapes are carefully selected in the vineyard in the early morning to be pressed at low temperatures.
VINIFICATION & AGING	The grapes are gently pressed in the presence of dry ice, to minimize the oxidation of the must during draining; they are subsequently transferred to a steel tank, for a cryomaceration at a temperature of 6 °C for 72 hours. Subsequently, the alcoholic fermentation at a maintaining temperature of 14°-16°C, to preserve the primary aromas. At the end of the alcoholic fermentation period, the wine rest in bottles.
FIRST VINTAGE PRODUCED	2015
TASTING NOTES	Straw yellow color. On the nose fruit aroma of peach and pink grapefruit which combine floral notes. On the palate fresh and savory.
FOOD PAIRING	Fresh fish and soft cheeses.



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