



CASTELLO LA LECCIA

BRUCIAGNA GRAN SELEZIONE CASTELLINA

Chianti Classico

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

GRAPE VARIETIES	100% Sangiovese
PRODUCED BOTTLES	4.000
VINEYARDS ALTITUDE	500 mt above sea level
EXPOSURE	S/SW
VINES AGE	25 years
SOIL	The soil is mainly based on alberese and sillano formation.
TRAINING SYSTEM	Guyot
VINE DENSITY	4.200
YIELD PER HECTARE	28 Hl/Hetare
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 27°-28°. Short and frequent pumping over are carried out. Maceration with the skins lasts about 20-24 days. After racking, malolactic fermentation and maturation in concrete tanks follows.
AGING	30 months of maturation. Initially in concrete tanks and follow 18 months in oak barrique (made in France, capacity 250 liters).
BOTTLE AGING	Minimum 9 months.
FIRST VINTAGE PRODUCED	2011
TASTING NOTES	Deep ruby red color tendency to garnet. The nose has notes of wild berries, raspberry, hints of vanilla and spice notes. On the palate is a full body wine with a long finish. This wine has aging potential
FOOD PAIRING	Ossobuco, beef stew, filet mignon, Florentine steak and dark chocolate!

