



CASTELLO LA LECCIA

CAPINERA

Toscana Rosso

INDICAZIONE GEOGRAFICA TIPICA

GRAPE VARIETIES	Based on Sangiovese
PRODUCED BOTTLES	1.000
VINEYARDS ALTITUDE	500 mt above sea level
EXPOSURE	S/SO
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/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 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	16 months of maturation. Initially in concrete tanks and follow 18 months in oak barrique (made in France, capacity 250 liters).
FIRST VINTAGE PRODUCED	2014
TASTING NOTES	Intense ruby red color with purple highlights. Notes of wild berries, black cherry, and light hints of vanilla and spice on the nose. Intense and elegant with persistent, ripe tannins.
FOOD PAIRING	Aged cheeses and red meats.

