



# CASTELLO LA LECCIA

## RISERVA

### Chianti Classico

DENOMINAZIONE DI ORIGINE  
CONTROLLATA E GARANTITA

GRAPE VARIETIES	100% Sangiovese
ALCOHOL	14,5%
BOTTLES PRODUCED OF THIS VINTAGE	7.500
VINEYARDS ALTITUDE	350-500 above s.l
EXPOSITION	S/SW
AGE	15-25 years
SOIL	Sillano formation with presence of alberese.
TRAINING SYSTEM	Guyot
VINE DENSITY	4.500
AVERAGE YELD	45
HARVEST TIME	September - October. Manual harvest. The grapes are accurately selected in the vineyard.
VINIFICATION	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 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	12 months in oak barrels and barriques (made in France, capacity 2.000 liters).
BOTTLE AGING	6 months
FIRST VINTAGE PRODUCED	2006
TASTING NOTES	Intense ruby red color, which has a tendency to become garnet red as the wines ages. The Chianti Classico Riserva is a wine of good intensity and great persistence, the nose has an intense aroma of violets and an elegance that is enhanced over time. On the palate is vibrant, mineral and velvety, with a dense, soft and ripe tannins structure.
FOOD PAIRING	Pair this wine with red meat, roasted lamb, wild boar and venison.

