

Podere Lecci E Brocchi Chianti Classico DOCG 2019

Tech Specs

Type:	Red Still Wine
Ingredients:	90% Sangiovese and 10% between black Canaiolo and Colorino
Region/Subregion:	Toscana, Chianti Classico
ABV:	13.5%

A closer look...

Total Production:	3500
Vineyard:	Loc. Villa a Sesta, Castelnuovo Berardenga, 420m a.s.l.

Soil: Soils of sedimentary origin. From the chemical point of view, they are essentially composed of calcareous-marly clays originating from the disintegration of rocks such as alberese and galestro. Alberese comes in the form of compact stones of variable dimensions and very resistant to the action of atmospheric agents. The galestro, however, is a much more crumbly stone, and its breakup under the action of rain and sun allows the release of precious mineral elements to the plant.

Age of Vines: 1995

Vineyard Size: 6 hectares

Climate: Terroir: Podere Lecci e Brocchi is located in a sector that lies west and east of the Arbia river. The S,SW,W facing vineyards range in altitude from 350-500 meters above sea level. The climate is continental, with very low temperatures in winter and sometimes very dry summers. The temperature variations throughout the day are also important, due to the higher altitude. Annual rainfall is around 700-800 mm (27.6-31.5 inches), concentrated mainly in late autumn and in spring.

Farming Methods: Harvest at the end of September-beginning of October, when the grapes of Sangiovese, black Canaiolo and Colorino have reached the complete phenolic and technological maturity. They are manually harvested.

Fermentation Methods: The must is vinified in stainless steel at a controlled temperature, where alcoholic spontaneous fermentation takes place with maceration on the skins for about 20 days. Subsequently, it carries out the malolactic fermentation in cement tanks where it ages before bottling.

Elevage: Hull malolactic fermentation. Maturation in cement tank and French oak barrels for 12 months.

Fining/Filtration: No

Residual Sugars: 0

Acidity: 4.45%

SO2: 40mg/l

All about this bottle

It has an intense and very bright ruby red color. Intense on the nose with a prevalence of red berries such as raspberries and currants. The taste is soft, balanced and remarkably persistent.

Extra, Extra!

Awards: 2019: 89 punti Falstaff
<https://www.vinolecciebrocchi.it/en/product/wine-chianti-classico-docg/>



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