

Podere Lecci e Brocchi

Ragonaia Chianti Classico Single Vineyard 2020

Tech Specs

Type:	Red Still Wine
Ingredients:	Sangiovese 100%
Region/Subregion:	Tuscany, Chianti Classico
Organic?	Yes
Sustainable?	Yes
ABV:	14.00%
A closer look...	
Total Production:	300
Vineyard:	Loc. Villa a Sesta, Castelnuovo Berardenga, 420m a.s.l.
Soil:	Soils formed by sedimentation. Chemically, they are primarily constituted of calcareous-marly clays derived from the breakdown of rocks such as alberese and galestro. Alberese is found in the form of compact stones of varying sizes that are extremely resistant to the action of atmospheric agents. The galestro, on the other hand, is a considerably more crumbly stone, and its breakdown due to rain and sun action allows the release of valuable mineral components to the plant.
Age of Vines:	1998
Vineyard Size:	1.8 hectares
Climate:	Podere Lecci e Brocchi is situated in an area west and east of the Arbia river. The vineyards facing south, southwest, and west range in elevation from 350 to 500 meters above sea level. The climate is continental, with very cold winters and occasionally very dry summers. Because of the higher altitude, temperature changes throughout the day are particularly significant. The annual rainfall is roughly 700-800 mm (27.6-31.5 inches), with the most of it falling in late autumn and early spring.
Farming Methods:	Harvest occurs between the end of September and the beginning of October, when the Sangiovese, black Canaiolo, and Colorino grapes have reached full phenolic and technical maturity. They are harvested by hand.
Fermentation Methods:	Vinification in vertical open tonneaux with manual punching down and alcoholic fermentation with indigenous yeasts; malolactic fermentation follows in steel tanks.
Winemaker:	Sabrina Lastrucci
Elevage:	Matured for 12-14 months in used French barriques and tonneaux; the wood aging adds depth of texture and elegance to the wine.
Fining/Filtration:	no
Residual Sugars:	0.80%
Acidity:	5.20%
SO2:	20 mg/l

All about this bottle

A single-vineyard, 100% Sangiovese Chianti Classico matured in used French barriques and tonneau; spontaneous fermentation with indigenous yeast; wood aging adds richness and grace to the wine. Red cherry and raspberry flavors, light to medium body, medium acidity, and gentle tannins. Sangiovese from a single vineyard has a light intensity. It's also flavorful and mineral.

