



SAN LEONINO
CASTELLINA IN CHIANTI

AL LIMITE CHIANTI CLASSICO DOCG 2015



HISTORY

Fattoria di San Leonino has been making wine since the times in which the church which gave the estate its name and to which it belonged joined the Chianti League. Piviere di San Leonino in Conio is cited in a range of documents, the oldest of which are dated 1043, 1076 and 1077. At the time it was part of the Fiesole diocese but, on the border between Florence, Siena and Volterra, it was always much contested. This led to this estate adjoining the hamlet and positioned strategically on a hill washed by the Staggia stream and the Gena irrigation channel flourished economically, as shown by the tithes paid between 1275 and 1300 - when the plebis Sancti Leonini paid extremely high taxes - confirming the profitability of these lands.

REGION

Castellina, Chianti, Italy

VARIETAL

100% Sangiovese

VINEYARDS

At altitudes varying between 270 and 400 metres above sea level. The vineyards are next to the wine cellar and benefit from ideal south to south-east facing sites. 52 hectares under vine of which 32 are high density plantings (= 8000 Vines/Ha), in the historic heart of Chianti Classico

WINEMAKING

At a time like the present one, which has seen standardization of the area's wines, we wanted to bring out the grape variety and the land in a traditional style. After fermentation in steel and 18 days on the skins at controlled temperatures, the wine ages for 18 months in 30 hl Slavonian oak barrels and concrete tanks. mineral notes with stylish, all encompassing tannins.

VINTAGE

It was a year of brusque changes in temperature and abundant rainfall, with brief but copious downpours alternating with windy days and below-average temperatures. All of this made work difficult for grape growers, but those deciding to thin the vines in several stages and carefully tend them as they grew succeeded in obtaining excellent grapes. The work done by experts and vintners in the months prior to the harvest led to sure success in achieving high quality standards out of a quite unusual year. And indeed by the end of the summer the grape growers in central-northern Italy were expecting one of the toughest harvests in history. No exception was the Chianti Classico area, where in a number of zones the wet weather was favorable to parasite infestation. Nonetheless the good weather in September and the first half of October – with summery days and cool nights – enabled the grapes to gradually but fully ripen, making it possible, in mid-October, to harvest grapes (especially the Sangiovese) capable of giving elegant and balanced wines with outstanding aromatic and acid components, perfect for subsequent maturation.

TASTING NOTES

A dazzling ruby red color, an explosively aromatic nose: ripe cherries, violets, menthol tobacco, rhubarb. Warm, silky palate, packed with tasting tension and tangy

TECHNICAL INFORMATION

pH: 3.4
Total Acidity: 5.0
Residual Sugar: 0.5
Alcohol: 13.5%
Production: 2,500 cases