



SAN LEONINO

CASTELLINA IN CHIANTI

MONSENESE CHIANTI CLASSICO RISERVA DOCG 2014



HISTORY

San Leonino estate sprawls over a total of 100 hectares of which 52 are planted with vines and 6 with olive groves.

The estate is situated in Castellina, in the Chianti territory, near a small medieval village founded around the Romanic Church of San Leonino, from which it takes both its name and logo.

REGION

Chianti, Tuscany, Italy

VARIETAL

100% Sangiovese

VINEYARDS

Sangiovese from the Monsenese vineyard in San Leonino di Castellina in Chianti. The vineyard is located towards the north and south at a height of approximately 400 meters above sea level on marl soil.

WINEMAKING

The wine is fermented in steel with maceration at a controlled temperature for approximately 18 days. Before undergoing a long bottle ageing, it matures for over 24 months in 300 liter french barriques before lengthy bottle ageing.

VINTAGE

The year started with a warm, wet winter, followed by a warm spring and early vine growth. The wet and warm climate generated a very vigorous vegetative growth, which meant a complicated vineyard management both to obtain a correct canopy management and to free the vines from potential fungus attacks. Although, the Chianti Classico area had less precipitation than the northern part of the region, closer to Florence. An exceptionally mild and dry September and early October turned a potentially disadvantageous vintage into a surprisingly good one.

TASTING NOTES

Dark red with garnet highlights on the rim. Linear aromatics, in which fruity notes concentrate before erupting into mineral nuances. Its freshness and tanginess keep it crisp, and its body is increased by fine but pronounced tannins. It is long lasting and variegated in the mouth, starting with blackberries and blackcurrants before opening out into greater complexity of flavors, ranging from leather to liquorice.

TECHNICAL INFORMATION

pH: 3.42

Total Acidity: 5.1

Residual Sugar: 0.5

Alcohol: 13.5%

Production: 2,500 cases

Ageing Potential: 5 years