

# CASTELLO LA LECCIA CHIANTI CLASSICO



Sangiovese and Canaiolo. Deep ruby color. Lively aromas of raspberry and black cherry with subtle accents of violets and spice. Round, full fruit flavors. Medium bodied and balanced, with smooth, fine tannins. Graceful. Finishes clean, pure and fruity with a bright spot of fresh acidity. Decanting is recommended. From the kind of Tuscany estate people dream of, surrounded by vineyards and olive trees. La Leccia's Chianti Classico is versatile at table, pairing well with roasts, stews, cheeses and red-sauce pasta dishes. Organic.

Castello La Leccia is situated on a hill in the village of Castellina, Chianti, near Siena, in Tuscany. Surrounded by vineyards and olive trees, the castle is an old fortress you reach through a long alley of cypresses. The grapes are from the Estate. The vineyard is 45 acres, at altitudes of 300 to 500 meters, with south and southwest exposure. The soil is made up of marl, chalk and argillaceous slate. The vineyards are organic. The grapes are harvested and sorted by hand. 14-day soak and fermentation in temperature-controlled stainless steel tanks.

Refining takes place in both cement containers and oak barrels, both *tonneaux* and smaller wooden *barriques*.

Written historical sources mention Castello La Leccia as early as 1077. In 1920, the entire property was bought by "Great Grandfather" Giuliano Daddi. A young, supremely dedicated Francesco Daddi took the reins of the family estate in 1997 and has elevated La Leccia to a level that rivals the most ambitiously scaled wines of the region. He has never stopped making incremental improvements, not the least of which was returning to the organic viticulture of his ancestors. An enthusiastic young man, Francesco Daddi communicates his passion to those around him. Daddi is mild-mannered and affable, but with a perfectionist streak that allows him, with the help of Paolo Salvi, the famous enologist, to produce wines of world-class quality.

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## Tasting Note:

### CASTELLO LA LECCIA CHIANTI CLASSICO

Sangiovese & Canaiolo. Aromas of raspberry, black cherry, violet & spice; round, full fruit flavors; medium bodied, balanced & graceful; smooth, fine tannins; finishes clean & fruity with fresh acidity. Organic.

## Shelf Talker:

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