

## Podere Lecci e Brocchi

Sabrina Lastrucci has led Podere Lecci e Brocchi since 2011 when her father Vasco passed the farm over to her keen management. Vasco had previously sold the Chianti Classico fruit from the farm he purchased from the parish priest in 1970 on the edge of Villa a Sesta and accumulated a full cellar of winemaking materials and equipment over his lifetime as an avid hobbyist. Sabrina continues the traditional winegrowing techniques of her father but now with an official organic certification underway.



The steep, concave vineyard is tucked between the surrounding trees and brush at a relatively high elevation (400 meters) for the Castelnuovo Berardenga region in the south-east of Chianti Classico. The soil is mineral-rich, red Galestro which is atypical for Berardenga as well, contributing to the red fruit aromas and bright character of the wines. Lastrucci has planted some new bush-trained vines of Malvasia Nera with the intention of continuing the tradition of blending local varieties to complement the robust Sangiovese character. In the cellar, Lastrucci maintains a hands-off approach. She chooses not to drive her wines to fit the character of score-seeking Chianti Classico. Instead, Sabrina embraces the terroir-driven style of a wine that is approachable and ripe, representing the beautifully lifted style that matches her vision for Chianti's future.



## CHIANTI CLASSICO



**Varietal/Blend:** 90% Sangiovese / 10% Black Canaiolo and Colorino

**Farming Practices:** practicing organic with certification underway

**Altitude / Exposure:** 350-400m / S,SW,W

**Soil:** red Galestro

**Vine Training:** Guyot, 4,500 vines per ha.

**Harvest Technique:** hand harvested from late September to mid-October

**Yeast:** ambient

**Fermentation:** basket pressed to stainless steel tank / fermentation over 10-15 days / maceration of about 10 days

**Malolactic:** full malolactic

**Maturation:** cement tank for 5 months

**Alcohol:** 13.5%

**Fined:** no

**Filtered:** no

**Country:** Italy

**Region:** Tuscany

**Sub Region:** Chianti Classico

**Vineyard:** estate (in Castelnuovo Berardenga)

**Vineyard Size:** 2 ha

**2015 Vintage:** The good accumulated water reserves determined an interesting vegetative growth, resulting in a spring that favored the phenological stages and gave way to a hot summer, mitigated in the second half of August by beneficial rains. These conditions sanctioned a very positive path for the maturation of the grapes with the accumulation of aromatic and polyphenolic substances.