

## 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



RISERVA "IL CHIORBA"



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

**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 20 days

**Malolactic:** full malolactic

**Maturation:** cement tank and French oak barrels for 12 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

**2014 Vintage:** After a mild and rainy winter, spring was characterized by high initial temperature which resulted in an early budding. The veraison and ripening were delayed due to incessant rainfall and the low insolation occurred in July. A hot August and a relatively breezy September did recover a difficult situation and thanks to careful thinning and selection of bunches....