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.



BIANCO IGT SANGIÒ



Varietal/Blend: Sangiovese Farming Practices: practicing organic with certification underway Altitude / Exposure: 350m / 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: pressed directly to stainless steel tank to produce a white wine / fermentation over 10 days Malolactic: partial Maturation: stainless steel Alcohol: 13% Fined: light Filtered: light Country: Italy Region: Tuscany Sub Region: Chianti Classico Vineyard: estate (in Castelnuovo Berardenga) Vineyard Size: 2 ha