

Poderi Lecci e Brocchi “Il Sangio” IGT Bianco 2020

Tech Specs

Type:	White Still Wine
Ingredients:	Sangiovese 100%
Region/Subregion:	Tuscany, Toscana IGT
Organic?	Yes
Sustainable?	Yes
ABV:	13.50%

A closer look...

Total Production:	350
Vineyard:	Loc. Villa a Sesta, Castelnuovo Berardenga, 420m a.s.l.
Soil:	Soils formed by sedimentation. Chemically, they are primarily constituted of calcareous-marly clays derived from the breakdown of rocks such as alberese and galestro. Alberese is found in the form of compact stones of varying sizes that are extremely resistant to the action of atmospheric agents. The galestro, on the other hand, is a considerably more crumbly stone, and its breakdown due to rain and sun action allows the release of valuable mineral components to the plant.
Age of Vines:	1998
Vineyard Size:	2.4 hectares
Climate:	Podere Lecci e Brocchi is situated in an area west and east of the Arbia river. The vineyards facing south, southwest, and west range in elevation from 350 to 500 meters above sea level. The climate is continental, with very cold winters and occasionally very dry summers. Because of the higher altitude, temperature changes throughout the day are particularly significant. The annual rainfall is roughly 700-800 mm (27.6-31.5 inches), with the most of it falling in late autumn and early spring.
Farming Methods:	Harvest occurs between the end of September and the beginning of October, when the Sangiovese, black Canaiolo, and Colorino grapes have reached full phenolic and technical maturity. They are harvested by hand.
Fermentation Methods:	The must is generated from the soft pressing of Sangiovese grapes, and 70% of it undergoes controlled temperature alcoholic fermentation in steel, while the remaining 30% ferments in new medium-toasted barriques, where malolactic fermentation also occurs.
Winemaker:	Sabrina Lastrucci
Elevage:	For around 6 months on its own fine lees in their own fermentation containers; before bottling, the two halves of Sangiovese vinified in white are mixed.
Fining/Filtration:	no
Residual Sugars:	1.3
Acidity:	5.4
SO2:	20 mg/l

All about this bottle

This wine is a Blanc de Noir. Sangiovese vinified in the same manner as white wine, with only 150 minutes of skin contact. It has a powerful, structured, abundant, and savory scent. Because of its fragrant richness, it has good persistence both in the nose and in the mouth. Intended for maturing in bottles.