

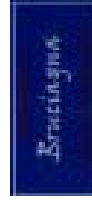
CASTELLO LA LECCIA
CHIANTI CLASSICO
‘BRUCIAGNA’



‘*Bruciagna*’ is La Leccia’s best single-vineyard, its ‘*Cru*’, 1,150 feet in altitude. The hand picked grapes from ‘*Bruciagna*’ yield 28 hectoliters of juice per hectare, a miniscule yield equal to or even less than that of the finest ‘*Grand Cru*’ Burgundy vineyards of the *Côte de Nuits*. Optimum quality fruit selection at harvest, scrupulous attention to every phase of the winemaking and 18 months in *barrique* end up in this bottle of deeply flavored, elegant and beautifully-structured wine.

Decanting is recommended!

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