

LEONARDO DA VINCI

• VINI ISPIRATI DAL GENIO •

CHIANTI

DOCG



GRAPES

Sangiovese, Merlot, other local red grapes

PRODUCTION AREA

The hilly areas of Vinci and neighboring municipalities

VINTAGE

One of the most balanced vintages of recent years: less extreme than 2022 and more consistent than 2023–2024. Winter and spring were rainy, allowing for a good replenishment of water reserves in the soils. This proved essential, as the vineyards went through the summer without severe water stress. The summer then turned out to be warm but stable, with good temperature variations between day and night



PAIRING

Ideal with meat and cheese appetizers, pasta with light meat sauces, white meat dishes, and pizza



COLOR

Deep purple-red color



BOUQUET

Fruity notes of cherry followed by light spicy hints, in particular of black pepper



PALATE

Pleasant, intense, and persistent, with a well-balanced aromatic and flavor structure, displaying remarkable elegance and finesse



Leonardo da Vinci is a painter, a scientist, and also a wine expert—a *wine lover*, as we would say today. Leonardo has an agricultural soul: he was born into a family of winegrowers in the small village of Vinci in Tuscany, and wine is part of his daily life. In fact, his genius is also expressed in wine: through his writings, Leonardo can be considered the first agronomist, oenologist, and sommelier in history. The Tuscan winery Leonardo da Vinci was founded in 1961, when thirty growers decided to join forces in Vinci to vinify the local grapes into quality wines. From just a few initial hectares, the cooperative has grown: inspired by Leonardo's genius, the winery blends art, science, and nature, enhancing Italy's winemaking tradition.

TECHNICAL INFORMATION

Alcohol content: 13%
Total acidity: 5,13 g/l
Volatile acidity: 0,52 g/l
Dry extract: 31,8 g/l
Residual sugar: 0,50 g/l

AVAILABLE FORMATS

0,375L - 0,750L - 0,750L straw flask - 1,5L - 5L

VINIFICATION AND AGING

Skin maceration for approximately 8 days.
Fermentation at a controlled temperature of 28–29°C. Aging in thermo-conditioned tanks

AVERAGE ALTITUDE OF VINEYARDS AND EXPOSURE

40–130 m asl / Various exposures, predominantly South-facing

SOIL TYPOLOGY AND VINE TRAINING

Pliocene alluvial deposits, rich in shell fossils.
Mainly *Guyot* and spur cordon training systems



SERVING TEMPERATURE

18°C