

LEONARDO DA VINCI

• VINI ISPIRATI DAL GENIO •

CHIANTI DOCG RISERVA



GRAPES

Sangiovese, Merlot, other local red grapes

PRODUCTION AREA

The hilly areas of Vinci and neighboring municipalities

VINTAGE

In the Chianti area, within the territory of Vinci, the climate was initially rainy and balanced, with well-replenished soils that supported the vines throughout the season. The summer was warm, but without prolonged extremes, interrupted by beneficial rainfall that prevented water stress and kept the vines in balance. The temperature variations between day and night were moderate and favored good preservation of aromas. Overall, the climatic conditions were balanced and vibrant, ideal for slow and harmonious ripening



PAIRING

Ideal with first courses featuring meat-based sauces and grilled meat dishes (BBQ)



COLOR

Deep purple-red color, with good clarity



BOUQUET

Aromas of ripe fruit emerge, such as cherry and currant, enhanced by delicate spicy notes of vanilla and cinnamon



PALATE

Full-bodied structure, where the smooth sensations blend perfectly with silky tannins and balanced acidity. Pleasant finish with good length on the palate



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: 13,5%

Total acidity: 4,96 g/l

Volatile acidity: 0,45 g/l

Dry extract: 31 g/l

Residual sugar: 0,66 g/l

AVAILABLE FORMATS

0,75 L

VINIFICATION AND AGING

Fermentation takes place in stainless steel tanks for a period of 12–14 days at a controlled temperature of 28–29°C. Aged in French oak barrels for 10 months

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