



AN ARTISAN DIMENSION FOR A GREAT FAMILY PROJECT

The history of **La Leccia** is essentially the story of a family and its vineyards, located on the hills of the Val di Botte, near Montespertoli. A story that comes from the depths of this land. An agricultural reality supported and developed by the Bagnoli family who, with passion, humility and enthusiasm, has chosen to protect and enhance this small portion of the Chianti area.

The territory

The history of the area where La Leccia stands has ancient origins and is linked to the Machiavelli family, which at the end of the fourteenth century owned about two thirds of the Montespertoli surface. Over time the farm has seen the alternation of several properties until the passage in the seventies to the Bagnoli family, who decided to recover vineyards and olive groves and restore the cellar. Thus the foundation stone was laid for the rebirth, creating the basis for what today represents a unique project of its kind.

The 20 hectares of vines of La Leccia are composed of both native vines, such as Sangiovese and Trebbiano, and international varieties, such as Merlot and Syrah. The company is located in an area with a centuries-old wine-growing vocation where, thanks to the clayey, lean but rich in limestone soils, combined with a climate mild and breezy, **the cultivation of vines has become culture**. La Leccia is located on the top of a promontory at an altitude of about 200 meters above sea level. and the surrounding lands, protected by Montalbano on the north side, are exposed to the fertile summer sea breezes. To characterize the environment is also the forest that surrounds the company which, on the one hand, preserves the biodiversity of flora and fauna and, on the other, isolates the farm from the surrounding vineyards making it a real oasis of peace and tranquility .

History

The purchase by the three Bagnoli brothers, Renzo, Sergio and Lorianò dates back to the 1970s. It is a "return to the land" because the great-grandfather, Romeo, originally from these places, in his village shop marketed one of the most precious traditional peasant products, milk. Just milk was the basis of the success of the Bagnoli family who, thanks to an intuition of Renzo, decided to produce quality ice cream, first on a reduced scale, in the bar run with the brothers, then, thanks to the purchase after the war of an ice cream machine abandoned by the Americans in Genoa, in a professional way. Talent, courage, commitment and the strength of a family allowed the Bagnoli brothers to become a successful company: **Sammontana**.

A success that still lives on today in the same brand, the only brand still owned by the 100% Italian. After much work, Renzo, Sergio and Lorianò decided to buy **La Leccia**.

Today La Leccia has 20 hectares of vineyards planted in production, recognized with the **Organic certification** since 2019. There are 40 hectares of woods and the surface occupied by 3500 olive trees of the Leccino, Frantonio, Moraiolo, Pendolino cultivars and the rare Madonna dell'Impruneta.



The name and the people

The name La Leccia expresses the founding elements of the company: the Holm oak is the male element, Tree of Life and Vine and a symbol of strength and courage. The holm oak is also a symbol of a mysterious beauty similar to a natural work of art that inspires and with which you can interact. An indestructible plant capable of evolving and being reborn from its roots even after adversity. The name, declined in the feminine, has in **"A" the symbolic element**, which addresses Mother Earth and respect for nature. In the logo, the branches and roots are confused, allowing the infinite to be glimpsed, where what dies is reborn. Just the female component distinguishes this company. Three women of the Bagnoli family are in the front line: **Paola**, the first to believe in the "rebirth" project, which deals with the agricultural part and the cellar, **Sibilla**, who takes care of communication, and **Angelica** who follows the administrative part and the artistic one. **Lorenzo**, Sibilla and Angelica's brother, brings competence and passion for wine.

Another key component is the winemaker **Gabriele Gadenz**, who from the beginning accompanies the property to translate the corporate identity into the wines.

Strategic consultant is **Luca Fusani**, former commercial director of important Italian wine companies, who supports the company in its choices with the aim of making the most of the uniqueness of La Leccia.

Sales manager is **Riccardo Gavelli**, AIS Sommelier and founder of Wine It, an emblematic company that imports Italian wine into the United Kingdom.

Values

Three women who laid the foundations of rebirth on **three founding values: respect for nature, know-how and right change.**

Respect for Nature. From the 2019 vintage, La Leccia will be a **certified organic company**. This important milestone is accompanied by the commitment to maintain the natural balance of the vineyard, both by minimizing work with machinery and by protecting biodiversity. A possible condition thanks to the conformation of the estate, surrounded by the owned wood that allows you to keep the environment well preserved and intact.

Know-how is linked to the wise work of man who, in the cellar, translates into manually conducting all the operations in the vineyard and applying the minimum technology, necessary to guarantee hygiene and control of the fermentation processes. Know-how becomes **artistic thought** thanks to the interaction with **Marco Bagnoli**, a Tuscan artist, father of Sibilla and Angelica, who enriches the philosophy and image of the whole company. The aesthetic and artistic union is a research that the company places in everything it does, starting with the labels that, through the verses of poems, tell the emotion of the different La Leccia wines. And finally, the **right change**, a very important value. Combining these factors is never simple but it is crucial to achieve the final result. Hence the need to better interpret the vineyards, rediscover old methods and search new ways of experimentation with measured choices.

"After all this sun, wind and rain. After this hard work and ingenious thought that has spanned the centuries. After the casualties, the signs of fate and the blows of luck, La Leccia has decided to embark on a path deeply linked to this grape variety, Sangiovese. Creating a series of wines that best interpret Tuscan tradition and innovation. "

Lorenzo Bagnoli



The production philosophy

Respect the times of nature, the cycle of the vine and the rest of the wine. These are the imperatives of La Leccia. The challenge is to really express the territory of Montespertoli, sometimes underestimated or not considered, yet capable of concentrating the deeper essence of two vines in front of everyone: **Sangiovese and Trebbiano Toscano**.

To do this, La Leccia maintains a deliberately small, **artisan** size on a human scale. Doing things well is the first commitment of the **Bagnoli family** who found the perfect interpreter of this philosophy in the winemaker **Gabriele Gadenz**. His is an all-round role, which begins with supervising the operations in the vineyard to obtain the best grapes to work in the cellar. The work aims at balance and longevity in the wines, a characteristic conferred by the rich mixed soils, with a good supply of limestone, and lean, that is, not very hospitable for the vine, which in difficulty expresses the best and reduces the quantity of grapes produced to the advantage of concentrating the elements in the few bunches matured by each strain. A commitment that then translates into wines, designed without the haste that sometimes the logic of the market impose.

To produce **Cantagrillo**, the label symbol of the winery, Trebbiano Toscano in purity, they are needed a lot of work and a lot of patience. Unlike the interpretation of vintage wine that is often given to this variety, La Leccia uses an innovative method for the area, borrowed from the experience of the great white wines of Friuli Venezia Giulia, but perfectly integrated into the reality of the area. The grapes are matured and partially dried on the field with traditional techniques such as "cutting the branch" and "stapling the peduncle". Manual harvesting takes place in the cooler hours of the morning and, still perfectly intact, arrives in the cellar. A part, after pressing, goes to cryomaceration, a part is, instead, subjected to a maceration of about 3-4 days according to the development time of the native yeasts. Subsequently the fermentation takes place at a controlled temperature of 15 ° C. About half of the production takes place in the second part of the alcoholic fermentation, and throughout the elevage period, in wooden barrels of various sizes (100 and 225 liters) and of various botanical origin (oak, acacia, sour cherry and mulberry), while the remaining half remains in stainless steel and completes the maturation on the fine lees for 6 months at a controlled temperature of maximum 15 ° C. Bottling is carried out about 10 months after the harvest. It is therefore not marketed before 12 months and its longevity does keeps long.

The experimentation and the originality of interpretation of the indigenous vines also characterizes **Boh**, an ironic name for a 100% Sangiovese obtained from grapes harvested early in the owned vineyards and sparkling with a long charmat method, resting on the lees for 6 months.

The expressions of the wines also pass through **Gota Rossa**, a blend of Sangiovese, Merlot and Syrah. **Leccino**, expression of Sangiovese, typical of the area. **Vinea Domini**, the Chianti DOCG Sangiovese in purity, the emblem of this territory par excellence. The **Sua Santità** range is completed, a blend of Trebbiano Toscano and Malvasia del Chianti, an ancient wine still obtained with the technique of "wire lovers" and with the use of an ancient vertical press ("clamp") for pressing. A wine that, before coming to light, rests for 15 years in the vinsantaia; very pleasant, it must be tasted strictly seated, taking a few minutes break.