



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 of the land by the three Bagnoli brothers, Renzo, Sergio and Loriano, dates back to the 1970s.

It's a "return to the land" because the great-grandfather, Romeo, a native of these places, in his village shop use to sell one of the most precious products of the peasant tradition, milk.

The story has evolved and with the passing of the decades the quality of wine production in La Leccia has allowed to develop the roots of an important reality in the Tuscan wine scene.

Today La Leccia has 20 hectares of vineyards in production, recognized with the **Organic certification**.

There are 40 hectares of woods and 4000 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.

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. La Leccia respects nature through fundamental choices such as **organic** certification, beekeeping and the care of the forest surrounding the property, essential elements for biodiversity. Furthermore, the use of machinery, both in the fields and in the cellar, is reduced to a minimum, leaving ample room for manual action.

Know-how is linked to the skilful work of man who, in the cellar, translates into manually conducting all the operations in the vineyard and applying the minimum technology, necessary to ensure hygiene and control of fermentation processes. The aesthetic and artistic union is also a research that the winery places in everything it does, starting with the labels that, through verses of poems, tell the emotion of La Leccia wines.

And finally, the **right change**, a very important value. Combining these factors is never easy 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, capable of concentrating the deeper essence of two vines in front of everyone: **Sangiovese and Trebbiano Toscano**.

La produzione di **Olio EVO** a La Leccia è uno dei punti di forza della Fattoria, facendola spiccare nel panorama oleario nazionale. Le circa 4.000 piante di olivo della proprietà sono coltivate in regime biologico. Data la posizione, i terreni piuttosto magri e la conduzione sostenibile, le rese sono di mezzo litro a pianta. Le olive vengono raccolte manualmente sono portate al frantoio il giorno stesso e frante immediatamente, con l'obiettivo di mantenere il massimo della fragranza dei frutti. L'olio che ne deriva è incredibilmente integro, con bassissimi valori di acidità, alto contenuto di polifenoli e vitamine e un gusto equilibrato ed intenso.

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 of limestone and lean, 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. 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 territory. The grapes are left to ripen and partially dry in the field with traditional techniques such as "cutting the shoot" and "pinching the stalk".

Manual harvesting takes place in the coolest hours of the morning. About half of the production takes place the second part of the alcoholic fermentation, and the whole period of élevage, in small barrels of 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. It is not marketed for 12 months and its longevity is maintained for a long time.

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

Another magnificent example of the union between innovation and tradition is **Rubedo**, Spumante Metodo Classico with a permanence on the lees of 36 months, rigorously Millesimato; produced with Sangiovese grapes, the flagship of La Leccia.

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 "wine 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.