



SAN LEONINO



**THE TRADITION RE-INTERPRETED IN
OUR ABSOLUTE BELIEF IN *SANGIOVESE*
AND IN THE VALUE OF A *TERRITORY*..**

DA UNA LENTA RIFERMENTAZIONE DEL VINO
APPENA SVINATO CON AGGIUNTA DI UVE
SANGIOVESE LEGGERMENTE APPASSITE



SAN LEONINO
CASTELLINA IN CHIANTINI

GOVERNO

ALL'USO TOSCANO

SAN LEONINO

SANGIOVESE - TOSCANA

INDICAZIONE GEOGRAFICA TIPICA



SAN LEONINO

A HISTORY since anno 1043

Fattoria di San Leonino has been making wine since the times in which the church which gave the estate its name and to which it belonged joined the Chianti League.

Piviere di San Leonino *in Conio* is cited in a range of documents, the oldest of which are dated 1043, 1076 and 1077. At the time it was part of the Fiesole diocese but, on the border between Florence, Siena and Volterra, it was always much contested. This led to this estate adjoining the hamlet and positioned strategically on a hill washed by the Staggia stream and the Gena irrigation channel flourished economically, as shown by the tithes paid between 1275 and 1300 - when the *plebis Sancti Leonini* paid extremely high taxes of 15 *soldi* and 8 *denari* with ease - confirming the profitability of these lands.

The outcome of long term territorial disputes between Florence and Siena was that the church **became** a definitive part of the Florentine state and **one of the bulwarks of the Chianti League** as the 1384 statute shows.

Founded on the initiative of the Florentine Republic, the Chianti League was initially a military organisation whose task was to govern the Chianti area and defend its borders. It was divided into the districts of Gaiole, Castellina and Radda and given its black cock emblem. Over the centuries it lost its defensive role to focus on agricultural development. Naturally, vineyard management was one of its main interests and general regulations on the correct production of "that good wine which sells so well" (as a document regulating the 1444 harvest reads) were drawn up.





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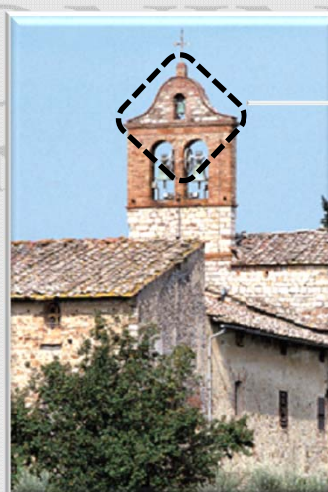
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THE ESTATE

San Leonino stretches out over an overall land area of 100 hectares...

...of which 52 are vineyards and 6 olive groves

The estate is in the Castellina in Chianti town area, near the small medieval village which grew up around the Romanesque church of San Leonino, from which it takes both name and logo



THE VINEYARDS

- ✓ At altitudes varying between 270 and 400 metres above sea level
- ✓ The vineyards are next to the wine cellar and benefit from ideal south to south-east facing sites.
- ✓ 52 hectares under vine of which 32 are high density plantings = 8000 Vines/Ha
- ✓ in the historic heart of Chianti



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GOVERNO

HISTORY & TRADITION

GOVERNO ALL'USO TOSCANO IS A METHOD WHICH HAS BEEN USED TO MAKE TUSCAN WINE IN THE CHIANTI AREA, IN PARTICULAR SINCE THE NINETEENTH AND THE BEGINNING OF THE TWENTIETH CENTURY.

THE GOVERNO WINEMAKING TECHNIQUE IS A PEASANT TECHNIQUE, A DEMONSTRATION OF POPULAR WISDOM, WITH ROOTS IN PROBLEMS IN SELLING OR RATHER BARTERING PART OF THE WINE BEGINNING IN THE SPRING AFTER THE HARVEST, WHEN THE WINES OF THE AREA ARE NOT NORMALLY READY YET.



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OUR CHOICE

WE HAVE DECIDED TO BRING BACK THE GOVERNO METHOD AT SAN LEONINO, IN ORDER TO RECOVER AN ANCIENT TECHNIQUE AND ADDING AN INNOVATIVE TOUCH TO THE ORIGINAL METHOD FOR A FRESH, FRUITY, SOFT BUT AT THE SAME TIME AUSTERE AND ELEGANT SANGIOVESE.



SAN LEONINO



SEPTEMBER

HARVEST



OCTOBER

FERMENTATION IN
CONCRETE TANKS



NOVEMBER

SLIGHT RAISING
OF A PART OF THE
GRAPES



DECEMBER

SECOND SLOW
FERMENTATION "GOVERNO
ALL'USO TOSCANO"
IN OAK BARREL



APRIL

THE TECHNIQUE

'GOVERNARE' MEANS ADDING SLIGHTLY RAISED GRAPES (ONCE TREBBIANO, NOW SANGIOVESE) TO THE FIRST NEW WINE OF THE JUST COMPLETED HARVEST. THIS ADDITION TRIGGERS OFF A SECOND SLOW FERMENTATION IN 90 HL BARRELS, WHICH CONTINUES UNTIL THE FOLLOWING SPRING. IT IS A PROCESS WHICH INCREASES GLYCERINE LEVELS AND THUS SOFTENS AND ROUNDS OUT THE WINE WITHOUT AFFECTING ITS AUSTERITY AND ELEGANCE.

N.B. : TO BE SERVED AT A TEMPERATURE BETWEEN 16 AND 18°C. IN ORDER TO EXALT THE UNIQUE ORGANOLEPTIC CHARACTERISTICS



SAN LEONINO

& THE WINE STYLE

THE WINE'S LABEL IS A MANIFESTO.

**SAN LEONINO'S MANIFESTO
EXPRESSES OUR ABSOLUTE
FAITH IN SANGIOVESE, IN OUR
ROOTS AND HISTORY AND IN
THE ANCIENT TRADITIONS OF
THIS MAGNIFICENT AND UNIQUE
WINEGROWING AREA.**



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