We are proud to be certified organic and carbon neutral.

Grapes Cabernet Sauvignon 100%

A rea of production Chianti Classico, Toscana

> oil Sandy with a slight presence of stones (tufa soil)

Y ield 60 qt/ha

V ineyard technique

Vine age Plantings completed in spring 2002

Plant density 11,000 plants per hectare

**W** inemaking

Grapes are firstly selected during harvest in the vineyard and then by an optical sorter when they arrive to the winery; they are destemmed and the whole berries are immediately put into French oak fermenters.

Alcoholic fermentation Fermentation is temperature-controlled and the must is kept in contact with the skins for about 30 days.

Maturation The wine rests for 24 months in barriques (70% new and 30% used one year), of which 6 months are spent resting on the fine lees.

Tasting notes

The wine has a deep ruby red color. The nose displays hints of green pepper, licorice and graphite melted with oak vanilla flavors. Full bodied with a ripe fruit palate, LEGIT has the potential to age for a long period of time, which is typical of the Cabernet Sauvignon produced in the Castelnuovo Berardenga Area.



AG Vinous 2021, 2016 92 points 2020 93 points

Gambero Rosso 2020

Wine Advocate 2018, 2016 92 points

James Suckling 2020 93 points

Wine Spectator Top 100 (#26) 2013 94 points

2018

Top 100 (#13) 2016 95 points 2021 94 points 2020 93 points

94 points

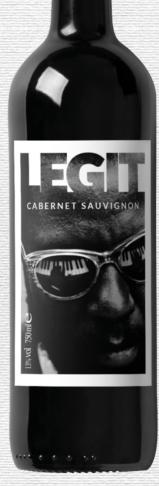




LEGIT 2018



**LEGIT** 



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