

# Lemme Lemme

## The wine

Produced from old maple-trained vines, planted between the 1930s and the 1950s, that managed to survive cultivar specialisation thanks to their location, in proximity to rural roads or near ancient buildings.

This is an “Old Chianti”, predominantly made of Sangiovese yet containing several other local varieties.

## Technical specifications

Toscana Rosso i.g.t.

Grape variety: Sangiovese, Canaiolo, Black Malvasia, Colorino and other varieties

Vineyard: Old rows around Casavecchia and Sicellino

Soil: Limestone and clay with abundant skeletal grain

Altitude and exposure: 430 mt. a.s.l.; NE, East

Average density: 500 plants per hectare

Training method: Vines trained on field maple (loppo, oppio or testuccio)

Vinification: Spontaneous fermentation with indigenous yeasts and part of the stalks for a period of about one month. Pumped over and gently punched down throughout the whole vinification period

Ageing: Aged in 400-litre ceramic vats (Clayver) for about a year

Production: 1.000 bottles



## BUONDONNO

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