

Badia Coltibuono



Chianti Classico

Riserva D.o.c.g. 2017 Organic

The Badia a Coltibuono Riserva, our most classic wine, is made exclusively from autoctonous grapes. It is loved by wine aficionados worldwide and is considered to be a true emblem of the Chianti territory. As a testimony to its long history and traditions, the estate is the proud possessor of a unique patrimony of old Riserva wines which date back as far as 1937.



Zone of production: Gaiole in Chianti – Monti in Chianti

Location: Chianti Classico

Altitude and orientation: 260-370m. slm Sud, S-E, SW

Soil: Clay loam and limestone rock

Training system: Guyot

Plant density per hectare: 5500-6600

Grape: Sangiovese and traditional grapes

Vinification: Fermentation with autoctonous yeasts. Cap managed with punchdown. Maceration on the skins for at least 3 weeks

Ageing: 24 months in casks of French and Austrian oak; four months of bottle age before release

No. of bottles produced: 35.000

Alcoholic content (%): 14

Growing Season 2017: after an exceptionally dry winter and a spring frost that fortunately affected us only marginally, the summer was one of the hottest and driest on record. Due to the extreme drought there was a significant amount of grapes lost to the wild animals, deer and wild boar. The result was a small harvest, but of great quality thanks to the many years of organic soil management using compost and cover-crop that over time increase the amount of organic substance and the drought resistance of the vines.

Harvest period: September 18th - September 27th

Tasting Notes: Intense, deep ruby red color with subtle glimmers of garnet. The wine shows a splendid, full nose with hints of blackberries and pleasant notes of tobacco and spice. In the mouth, the wine is soft with an elegant, fresh finish and a persistent, generous acidity in the aftertaste. Full of mature tannins and fruitiness.

Pairings: Roasted meats and game. Aged cheese.

Recommended serving temperature: 16-18°C (60,8-64,4° F)

Biologico / Organic

