

Badia Coltibuono



Chianti Classico

D.o.c.g. 2019 Organic

Respect for biodiversity, for the health of the workers and for the environment are the cornerstones from which Badia a Coltibuono Chianti Classico is born. In the heart of the Sienese part of Chianti Classico, from our vineyards in Monti (Gaiole) and Vitignano (Castelnuovo Berardenga) we harvest Sangiovese grapes from our massale selection with small quantities of complementary grapes. The vinification takes place with spontaneous yeasts in the modern cellar of Monti using delicate techniques to maximize the expression of the complexity and balance of these grapes. A wine with a strong but gentle structure that is the expression of Sangiovese and its pleasantness. For its long history and its consistency over time it is considered one of the reference points of the denomination.



Zone of production: Gaiole in Chianti – Castelnuovo B.ga

Location: Chianti Classico

Altitude and orientation: 260-370m. s.l.m. Sud, SE, SW

Soil: Clay, and limestone rock

Training system: Guyot

Plant density per hectare: 5500-6600

Grape varieties: Sangiovese and traditional grapes

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

Ageing: 12 months in french and austrian oak casks of varying sizes

No. of bottles produced: 133.000

Alcoholic content (%): 13,5

Vintage 2019: The spring rains and the summer season characterized by moderate heat gave strength to the vineyards, with an optimal development of the grapes.

Careful soil management has contributed to the ideal ripening of the fruits, with a harvest characterized by good yields and excellent quality

Harvest period: 18th September – 11th October

Tasting notes: The color is bright ruby, the nose unveils layers of iris, violet, tobacco, black pepper and marasca cherry. The taste is well balanced, tightly knit with supple tannins, mineral notes, a mouth cleansing fresh acidity. Warm and persistent.

Pairings: First courses such as pasta. Meat dishes and moderately aged cheeses.

Recommended serving temperature: 16°-18°C

Biologico / Organic

