

Badia Coltibuono



Vin Santo Del Chianti Classico D.o.c. 2012 Organic

Produced in small quantities, this is the classic tuscan hospitality wine.

Badia a Coltibuono's Vinsanto always amazes for the perfect combination of intensity, complexity and freshness.



Zone of production: Monti in Chianti (SI)

Location: Cantina, Arbia

Altitude and orientation: 260-370m. s.l.m. Sud, S-W

Soil: Clay, and limestone rock

Age of vineyard: 20 years old

Training system: Guyot

Plant density per hectare: 5500

Grape varieties: Trebbiano, Malvasia

Harvest: Hand-picked.

Vinification: The bunches of Trebbiano and Malvasia are then carefully selected and left to dry in well-ventilated rooms.

Fermentation with wild yeast and ageing take place in small oak casks.

Ageing: 8 years in cask and oak barriques

No. of bottles produced: 12,000

Alcoholic content (%): 15

Vintage 2012: A wet spring was followed by a very dry and warm Summer. Harvest weather conditions were ideal.

Harvest period: September 16th – October 2nd

Tasting Notes: the color is golden amber and brilliant. The aroma hints at honey, toasted almond and vanilla. Sweet and rich taste, balanced by vibrant acidity. Candied fruit, citrus, apricot and dried figs are the dominant notes. Very long persistent finish.

Pairings: typical Tuscan desserts. Excellent with blue cheeses or liver paté.

Recommended serving temperature: 12-16°C (53,6°-60,8°F)

Biologico / Organic

