



Cultusboni

Cetamura Chianti D.o.c.g. 2020

Cetamura is the name of an Etruscan settlement on the Badia a Coltibuono property. Since 1988 we select the best Sangiovese grapes to produce this young, pleasant wine, perfect for every day. This is a crisp and juicy Sangiovese that can complement any food.



Zone of production: Siena and Arezzo provinces

Grape varieties: Sangiovese

Vinification: The selected grapes are fermented in stainless steel tanks. It then undergoes a brief period of bottle aging before being released

No. of bottles produced: 133,000

Alcoholic content (%): 12,5

Vintage 2020: A cool spring was followed by a hot summer, balanced by the rains of June and September.

Slight decrease in the quantity of grapes produced, compared to the previous year, offset by an excellent quality, with well-structured and balanced wines.

Tasting notes: Intense bright ruby red, cherry nose with floral nuances. Well-balanced, soft but tasty, with good structure. Pleasant acidity, clean and persistent aftertaste.

Pairings: first courses, meats with sauces, cheeses. Excellent with pizza and great with Chinese food.

Recommended serving temperature: 61°F (16°C)

