

BADIA A COLTIBUONO CHIANTI CLASSICO DOCG RISERVA - 2019





PRODUCER PROFILE

Winery Owner(s):

Emanuela, Paolo, and Roberto Stucchi Prinetti

Winemaker:

Roberto Stucchi Prinetti, with consultant

Maurizio Castelli

Winery Founded:

1846 (1957 as a commercial winery)

Region:

Tuscany



JUNE 2022

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The 2019 vintage is made from 90% Sangiovese blended with 10% Colorino, Canaiolo and Ciliegiolo. It was aged for 12 months in large (528-660 gal) French and Austrian oak casks, and three months in bottle. The color is ruby. Aromas are red cherry and strawberry layered with savory spices and vanilla. It is light bodied and lively with tangy acidity and ripe, grainy tannins. There is a touch of pleasant bitterness in the finish, which clears the palate. The current generation of the Stucchi Prinetti family, Emanuela, Paolo and Roberto are running the winery which was created in 1846 and became commercial in 1957. Roberto is the winemaker with consultant Maurizio Castelli. Their goal is a natural expression of Sangiovese with lightness and balance, but also food friendly and readily enjoyable.

- Rebecca Murphy

