

**2019 BADIA A  
COLTIBUONO  
CHIANTI CLASSICO  
DOCG RISERVA**

94

AUGUST 2024

CLUB  
ENOLOGIQUE

The 2019 Riserva brings together Sangiovese with key complementary varieties Cilieggiolo, Canaiolo and Colorino, which have deepened its color and added breadth to its aromatics. An extended harvest period, from 18 September to 11 October, has further amplified the complexity. The nose has dried morello cherry with tantalizing hints of tar and scrub, almost Brunello-like with its dried thyme and sage. The palate brings fresh leafy herbs on the entry, along with the fruit, a perfectly ripened morello cherry with sparkles of white pepper and ginger. There is noticeably more tannin here than in the vintage, but the texture is powdery and fine, falling in a neat patch on the back. Acidity is crisp but not excessive, relying on a cleansing bitterness to punctuate the finish.

[www.dallaterra.com](http://www.dallaterra.com)



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