

Badia a Coltibuono



SRP \$20

BADIA A COLTIBUONO

Chianti Classico d.o.c.g.

Organic

This wine, with ICEA organic certification from 2003, is the result of absolutely natural production methods using hand-picked organically grown Sangiovese and Canaiolo grapes from our vineyards at Badia a Coltibuono. It is considered to be one of the most representative wines of the Chianti Classico appellation.

Vintage notes

After a mild winter and an early bud-break the summer was variable, and wetter than most of the recent seasons. The long-term use of organic practices helped to achieve perfect maturation and to preserve the health of the grapes. Manual sorting of the grapes at the winery was employed to ensure optimal quality.

Harvest period: 25th September - 7th 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.



2014

Zone of production: Monti in Chianti (SI)
Location: Poggino, Vignone, Montebello, Argenina

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

Soil: Clay, and limestone rock

Age of vineyard: 13-38 years old

Training system: Guyot

Plant density per hectare: 5500-6600

Grape varieties: Sangiovese, Canaiolo, Cilieggiolo, Colorino

Harvest: Hand-picked grapes manually sorted at the winery

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: 143.000

Alcoholic content (%): 13,5

Recommended serving temperature: 18°C

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