



#### 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

#### WINE STORY

The estate Chianti Classico is central in representing Badia a Coltibuono's vision and relationship with its place and its history. Using the traditional blend of Sangiovese and complementary varieties, as well as propagating vines the traditional way - by *massa* selection - has always been the backbone of the wine. Modern techniques such as vinification by gravity are used to bring forth the best expression of the fruit, but traditional approaches, from indigenous yeast fermentation to aging in oak casks rather than barriques, are central to the authenticity of the wine. The winery's long-established organic practices are also fundamental in the development of the truly unique character of the grapes.

#### VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	Monti in Chianti (Gaiole) and Vitignano (Castelnuovo Berardenga)
<b>ELEVATION:</b>	250-330 meters
<b>SOILS:</b>	Clay loam, limestone rock
<b>TRAINING SYSTEM:</b>	Guyot
<b>FARMING PRACTICES:</b>	Organic since 1995 and no herbicides or insecticides since 1985 (EU certified since 2003; Delinat certified since 2013)
<b>AGE OF VINES:</b>	6-30 years (planted 1988-2012)
<b>YIELD:</b>	5,000-7,300 kg per hectare
<b>GRAPES:</b>	90% Sangiovese; 10% Colorino, Canaiolo, and Ciliegiolo
<b>TYPE OF YEAST:</b>	Indigenous from grapes with starter
<b>FERMENTATION:</b>	
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	Yes, spontaneous in stainless-steel tanks
<b>FILTRATION:</b>	Light gelatin fining, membrane filtration
<b>AGING CONTAINER:</b>	2,000L - 2,500L French and Austrian oak casks
<b>AGING TIME:</b>	Approximately 12 months
<b>BOTTLE AGING TIME:</b>	3 months
<b>PRODUCTION:</b>	100,000-150,000 bottles per year
<b>VEGAN:</b>	No

#### TECHNICAL DATA

<b>ALCOHOL:</b>	13-14%	<b>TOTAL ACIDITY:</b>	5 g/l
<b>RESIDUAL SUGAR:</b>		<b>EXTRACT:</b>	28 g/l