

BADIA A COLTIBUONO CHIANTI CLASSICO DOCG RISERVA



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

Badia a Coltibuono Chianti Classico Riserva represents the estate's history and a significant part of the history of Chianti. Like the annata (the non-riserva version), this wine uses a traditional blend of Sangiovese and complementary varieties. For the Riserva the grapes are coming from the oldest vineyard sites in Monti-in-Chianti & Gaioli-in-Chianti. As a testimony to its long history and traditions, the estate is the proud possessor of a unique patrimony of old Riserva wines which date back as far as 1937.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Monti in Chianti (commune of Gaiole)
ELEVATION:	250-330 meters
SOILS:	Clay loam, limestone rock
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Organic since 1995 and no herbicides or insecticides since 1985 (EU certified since 2003; Delinat certified since 2013)
AGE OF VINES:	16-30 years (planted 1988-2002)
YIELD:	3,000-4,500 kg per hectare
GRAPES:	90% Sangiovese; 10% Colorino, Canaiolo, and Ciliegiolo
TYPE OF YEAST:	Indigenous from grapes with starter
FERMENTATION:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, spontaneous in stainless-steel tanks
FILTRATION:	Light gelatin fining, membrane filtration
AGING CONTAINER:	2,000L - 2,500L French and Austrian oak casks
AGING TIME:	2 years
BOTTLE AGING TIME:	6 months
PRODUCTION:	20,000-45,000 bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	13-15%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:		EXTRACT:	29 g/l