

BADIA A COLTIBUONO "CULTUS" 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

The Cultus Boni is Badia a Coltibuono's more modern expression of Chianti Classico. It is still made with a traditional blend of Sangiovese and other varieties in fact, using eight historical Chianti varieties making up 20% of the blend but it is aged in barriques rather than large oak casks. Modern techniques such as vinification by gravity along with Badia a Coltibuono's long-established organic practices are used to bring forth the best expression of the grapes. Cultus in Latin, like in colti in Italian, means cultivation.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Monti in Chianti (commune of Gaiole)
ELEVATION:	280-330 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:	12-30 years (planted 1988-2006)
YIELD:	3,000-4,500 kg per hectare
GRAPES:	80% Sangiovese; 20% Colorino, Canaiolo, Ciliegiolo, Mammolo, Pugnetello, Fogliatonda, Malvasia Nera, and Sanforte
TYPE OF YEAST:	Indigenous from grapes with starter
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, spontaneous in stainless-steel tanks
FILTRATION:	Light gelatin fining, membrane filtration
AGING CONTAINER:	225-liter French oak barriques; 10% new, 90% 2nd-9th passage
AGING TIME:	14-16 months
BOTTLE AGING TIME:	6 months
PRODUCTION:	10,000-14,000 bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	13.5-15%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:		EXTRACT:	30 g/l