



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 Grappa di Sangiovese is a barrel-aged spirit made from the pomace of Sangiovese grapes that have finished fermentation. After the wine is drained and the skins have been pressed, the skins are distilled artisanally to recover the alcohol from them, along with minute amounts of flavor and aroma compounds. The resulting liquor is then given long aging in barrels to achieve gentleness.

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:	6-30 years (planted 1988-2012)
YIELD:	4,500-7,000 kg per hectare
GRAPES:	100% Sangiovese
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:	Oak barrels and casks
AGING TIME:	Varies by lot
BOTTLE AGING TIME:	3 months
PRODUCTION:	1,200 bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	40%	TOTAL ACIDITY:	
RESIDUAL SUGAR:		EXTRACT:	