



**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 Riserva 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**

<b>VINEYARD LOCATION:</b>	Monti in Chianti (commune of Gaiole)
<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>	4,500-7,000 kg per hectare
<b>GRAPES:</b>	100% Sangiovese
<b>TYPE OF YEAST:</b>	Indigenous from grapes with starter
<b>POST-FERMENTATION PROCEDURES:</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>	225L barrels
<b>AGING TIME:</b>	18 months
<b>BOTTLE AGING TIME:</b>	3 months
<b>PRODUCTION:</b>	8,000 bottles
<b>VEGAN:</b>	No

**TECHNICAL DATA**

<b>ALCOHOL:</b>	40%	<b>TOTAL ACIDITY:</b>	
<b>RESIDUAL SUGAR:</b>		<b>EXTRACT:</b>	