

BADIA A COLTIBUONO "SANGIOVETO DI TOSCANA" TOSCANA IGT SANGIOVESE



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

Sangioveto is the traditional name for Sangiovese in Chianti. In 1980 when Badia a Coltibuono created this wine, a pure Sangiovese wine was not allowed in Chianti Classico, so the wine could not be labeled with the DOCG name. While many winemakers were innovating by using international varieties with or instead of Sangiovese, Badia a Coltibuono innovated in the other direction making one of the first 100% Sangiovese Super Tuscans as a statement about Sangiovese and its value and quality in Chianti Classico. The wine is as an expression of Chianti and Sangiovese pride, always from older vineyards and aged in barriques after an extended maceration on the skins. Though 100% Sangiovese wines are now allowed in Chianti Classico DOCG, the winery has chosen to keep its original IGT status.

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
AGE OF VINES:	18-30 years (planted 1988-2000)
YIELD:	2,000-2,500 kg per hectare
GRAPES:	100% Sangiovese
TYPE OF YEAST:	Indigenous from grapes with starter
FERMENTATION:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, spontaneous in oak 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:	9 months
PRODUCTION:	4,000-12,000 bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	13.5-15%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:		EXTRACT:	32 g/l