

BADIA A COLTIBUONO VIN SANTO DEL CHIANTI CLASSICO DOC



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

Vin Santo has probably been produced at the Coltibuono Abbey for almost a thousand years, and since 1846 in the family. Vin Santo is the traditional hospitality wine and the true Tuscan vino del contadino (farmer's wine). The sharecroppers would hide a barrel of it in the attic of the farmhouse because it was made for use of the family. Using the traditional process, Trebbiano and Malvasia are picked early and dried into raisins indoors before being fermented and aged in sealed barrels stored in attics for 6 years. With its sweet intensity, vibrant acidity, and unique combination of nuttiness and dried fruit notes, Badia a Coltibuono Vin Santo is way more than a typical dessert wine.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Monti in Chianti (commune of Gaiole)
ELEVATION:	250-290 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:	19-24 years (planted 1994-1999)
YIELD:	5,500-8,000 kg per hectare
GRAPES:	50% Trebbiano Toscano, 50% Malvasia Bianca Lunga
TYPE OF YEAST:	Traditional "mother" from older barrels
FERMENTATION:	Hung or spread on mats to dry in well-ventilated rooms
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, spontaneous in barrels
FILTRATION:	Bentonite and membrane filtration
AGING CONTAINER:	Same as fermentation container
AGING TIME:	6 years
BOTTLE AGING TIME:	3 months
PRODUCTION:	8,000 375-ml bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	14-15%	TOTAL ACIDITY:	9 g/l
RESIDUAL SUGAR:	200 g/l	EXTRACT:	250 g/l