

BADIA A COLTIBUONO VIN SANTO DEL CHIANTI CLASSICO DOC OCCHIO DI PERNICE



WINE STORY

Badia a Coltibuono Vin Santo Occhio di Pernice is a variant on the classic Tuscan sweet dessert wine. Vin Santo is the region's traditional hospitality wine, made using grapes that have been picked early and dried into raisins indoors before being fermented and aged in sealed barrels stored in attics for several years. While the usual version is made with Trebbiano and Malvasia, Occhio di Pernice is instead made with Sangiovese. Being made from red grapes gives this Vin Santo an extra layer of complexity and its unique dark brownish-amber color that is reminiscent of the "occhio di pernice" or eye of a partridge.

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:	4,500-5,500 kg per hectare
GRAPES:	100% Sangiovese
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:	8 years
BOTTLE AGING TIME:	3 months
PRODUCTION:	3,600 375-ml bottles per year
VEGAN:	No

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

TECHNICAL DATA

ALCOHOL:	13.5-15%	TOTAL ACIDITY:	7 g/l
RESIDUAL SUGAR:	144 g/l	EXTRACT:	194 g/l