

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



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 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

ELEVATION:250-330 metersSOILS:Clay loam, limestone rockTRAINING SYSTEM:GuyotFARMING PRACTICES:Organic since 1995 and no herbicides or insecticides since 1985 (EU certified since 2003; Delinat certified since 2013)ACE OF VINES:6-30 years (planted 1988-2012)YIELD:4,500-5,500 kg per hectareGRAPES:100% SangioveseTYPE OF YEAST:Traditional "mother" from older barrelsFERMENTATION:Hung or spread on mats to dry in well-ventilated roomsSECOND FERMENTATION:Ves, spontaneous in barrelsFILTRATION:Bentonite and membrane filtrationACING CONTAINER:Same as fermentation containerACING TIME:8 yearsBOTTLE ACING TIME:3 monthsPRODUCTION:3,600 375-ml bottles per year	VINEYARD LOCATION:	Monti in Chianti (commune of Gaiole)	
TRAINING SYSTEM:GuyotFARMING 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 hectareGRAPES:100% SangioveseTYPE OF YEAST:Traditional "mother" from older barrelsFERMENTATION:Hung or spread on mats to dry in well-ventilated roomsSECOND FERMENTATION:N/AMALOLACTIC FERMENTATION:Yes, spontaneous in barrelsFILTRATION:Bentonite and membrane filtrationAGING CINTAINER:Sare as fermentation containerAGING TIME:8 yearsBOTTLE AGING TIME:3 months	ELEVATION:	250-330 meters	
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 hectareGRAPES:100% SangioveseTYPE OF YEAST:Traditional "mother" from older barrelsFERMENTATION:Hung or spread on mats to dry in well-ventilated roomsSECOND FERMENTATION:Ves, spontaneous in barrelsFILTRATION:Sentonite and membrane filtrationACING CONTAINER:Same as fermentation containerACING TIME:8 yearsBOTTLE ACING TIME:3 months	SOILS:	Clay loam, limestone rock	
C(EU certified since 2003; Delinat certified since 2013)AGE OF VINES:6-30 years (planted 1988-2012)YIELD:4,500-5,500 kg per hectareGRAPES:100% SangioveseTYPE OF YEAST:Traditional "mother" from older barrelsFERMENTATION:Hung or spread on mats to dry in well-ventilated roomsSECOND FERMENTATION:N/AMALOLACTIC FERMENTATION:Yes, spontaneous in barrelsFILTRATION:Bentonite and membrane filtrationAGING CONTAINER:Same as fermentation containerAGING TIME:8 yearsBOTTLE AGING TIME:3 months	TRAINING SYSTEM:	Guyot	
AGE OF VINES:6-30 years (planted 1988-2012)YIELD:4,500-5,500 kg per hectareGRAPES:100% SangioveseTryPE OF YEAST:Traditional "mother" from older barrelsFERMENTATION:Hung or spread on mats to dry in well-ventilated roomsSECOND FERMENTATION:N/AMALOLACTIC FERMENTATION:Yes, spontaneous in barrelsFILTRATION:Bentonite and membrane filtrationAGING CONTAINER:Same as fermentation containerAGING TIME:8 yearsBOTTLE AGING TIME:3 months	FARMING PRACTICES:	Organic since 1995 and no herbicides or insecticides since 1985	
YIELD:4,500-5,500 kg per hectareGRAPES:100% SangioveseTYPE OF YEAST:Traditional "mother" from older barrelsFERMENTATION:Hung or spread on mats to dry in well-ventilated roomsSECOND FERMENTATION:N/AMALOLACTIC FERMENTATION:Yes, spontaneous in barrelsFILTRATION:Bentonite and membrane filtrationAGING CONTAINER:Same as fermentation containerAGING TIME:3 months		(EU certified since 2003; Delinat certified since 2013)	
GRAPES:100% SangioveseTYPE OF YEAST:Traditional "mother" from older barrelsFERMENTATION:Hung or spread on mats to dry in well-ventilated roomsSECOND FERMENTATION:N/AMALOLACTIC FERMENTATION:Yes, spontaneous in barrelsFILTRATION:Bentonite and membrane filtrationAGING CONTAINER:Same as fermentation containerAGING TIME:8 yearsBOTTLE AGING TIME:3 months	AGE OF VINES:	6-30 years (planted 1988-2012)	
TYPE OF YEAST:Traditional "mother" from older barrelsFERMENTATION:Hung or spread on mats to dry in well-ventilated roomsSECOND FERMENTATION:N/AMALOLACTIC FERMENTATION:Yes, spontaneous in barrelsFILTRATION:Bentonite and membrane filtrationAGING CONTAINER:Same as fermentation containerAGING TIME:8 yearsBOTTLE AGING TIME:3 months	YIELD:	4,500-5,500 kg per hectare	
FERMENTATION:Hung or spread on mats to dry in well-ventilated roomsSECOND FERMENTATION:N/AMALOLACTIC FERMENTATION:Yes, spontaneous in barrelsFILTRATION:Bentonite and membrane filtrationAGING CONTAINER:Same as fermentation containerAGING TIME:8 yearsBOTTLE AGING TIME:3 months	GRAPES:	100% Sangiovese	
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	TYPE OF YEAST:	Traditional "mother" from older barrels	
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	FERMENTATION:	Hung or spread on mats to dry in well-ventilated rooms	
FILTRATION: Bentonite and membrane filtration AGING CONTAINER: Same as fermentation container AGING TIME: 8 years BOTTLE AGING TIME: 3 months	SECOND FERMENTATION:	N/A	
AGING CONTAINER: Same as fermentation container AGING TIME: 8 years BOTTLE AGING TIME: 3 months	MALOLACTIC FERMENTATION:	Yes, spontaneous in barrels	
AGING TIME: 8 years BOTTLE AGING TIME: 3 months	FILTRATION:	Bentonite and membrane filtration	
BOTTLE AGING TIME: 3 months	AGING CONTAINER:	Same as fermentation container	
	AGING TIME:	8 years	
PRODUCTION: 3,600 375-ml bottles per year	BOTTLE AGING TIME:	3 months	
	PRODUCTION:	3,600 375-ml bottles per year	
VEGAN: No	VEGAN:	No	

TECHNICAL DATA

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

