



#### 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 developed Cetamura (pronounced chay-ta-MOO-ra) in the late 1980s to apply the know-how developed in the production of the estate wines to the goal of producing an excellent value wine. The goal was, and still is, to show the true character, quality, and style of Tuscany in an elegant, drinkable, and food-friendly form. The Coltibuono Cetamura Chianti is a young and fresh Sangiovese for every day. The Cetamura name comes from a hamlet on the Badia a Coltibuono estate where archeologists have excavated remains of a medieval fort, an earlier Roman villa, and an even earlier Etruscan town. Finds at Cetamura include evidence of viticulture more than 2,000 years old.

#### VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	Colli Senesi and Colli Aretini subzones of Chianti
<b>ELEVATION:</b>	
<b>SOILS:</b>	
<b>TRAINING SYSTEM:</b>	
<b>FARMING PRACTICES:</b>	Organic and conventional sustainable
<b>AGE OF VINES:</b>	
<b>YIELD:</b>	
<b>GRAPES:</b>	100% Sangiovese
<b>TYPE OF YEAST:</b>	Native and cultured
<b>POST-FERMENTATION PROCEDURES:</b>	
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	
<b>FILTRATION:</b>	
<b>AGING CONTAINER:</b>	Stainless-steel tanks
<b>AGING TIME:</b>	
<b>BOTTLE AGING TIME:</b>	1 month
<b>PRODUCTION:</b>	
<b>VEGAN:</b>	No

#### TECHNICAL DATA

<b>ALCOHOL:</b>	13%	<b>TOTAL ACIDITY:</b>	5 g/l
<b>RESIDUAL SUGAR:</b>		<b>EXTRACT:</b>	28 g/l