

LA BADIA "CETAMURA" CHIANTI DOCG



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

NEW NAME - NEW LABEL! With the 2023 vintage Cetamura will get a new identity. The winery has launched a label restyling program that blends classic elements for its historic wines with contemporary designs. The new labels draw inspiration from the geometric patterns of Badia a Coltibuono's cloister and gardens, while the Vallombrosan crest reinforces the winery's deep-rooted winemaking tradition. Cultusboni becomes La Badia. The wine is still Chianti DOCG - 100% Sangiovese fermented and aged in stainless steel, fresh and vibrant, great with your favorite pizza!

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Colli Senesi and Colli Arentini	
ELEVATION:		
SOILS:		
TRAINING SYSTEM:		
FARMING PRACTICES:	Organic, sustainable and conventional	
AGE OF VINES:		
YIELD:		
GRAPES:	Sangiovese	
TYPE OF YEAST:	Native and cultured	
FERMENTATION:		
SECOND FERMENTATION:		
MALOLACTIC FERMENTATION:		
FILTRATION:		
AGING CONTAINER:	Stainless-steel tanks	
AGING TIME:		
BOTTLE AGING TIME:	1 month	
PRODUCTION:		
VEGAN:	No	

TECHNICAL DATA

ALCOHOL:	12%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:		EXTRACT:	28 g/l

