

LA BADIA CETAMURA CHIANTI DOCG 2023



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. The wine is still 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

