

# Badia Coltibuono



## Chianti Classico

D.o.c.g. 2022 Organic

Respect for biodiversity, for the health of the workers and for the environment are the cornerstones from which Badia a Coltibuono Chianti Classico is born. In the heart of the Siense part of Chianti Classico, from our vineyards in Monti (Gaiole) and Vitignano (Castelnuovo Berardenga) we harvest Sangiovese grapes from our massale selection with small quantities of complementary grapes. The vinification takes place with spontaneous yeasts in the modern cellar of Monti using delicate techniques to maximize the expression of the complexity and balance of these grapes. A wine with a strong but gentle structure that is the expression of Sangiovese and its pleasantness. For its long history and its consistency over time it is considered one of the reference points of the denomination.



**Zone of production:** Gaiole in Chianti – Castelnuovo B.ga

**Location:** Chianti Classico

**Altitude and orientation:** 260-370m. s.l.m. Sud, SE, SW

**Soil:** Clay, and limestone rock

**Training system:** Guyot

**Plant density per hectare:** 5500-6600

**Grape varieties:** Sangiovese and traditional grapes

**Vinification:** Fermentation with indigenous yeasts. Cap managed with punchdown. Maceration on the skins for 3 weeks

**Ageing:** 12 months in french and austrian oak casks of varying sizes

**No. of bottles produced:** 129.000

**Alcoholic content (%):** 13,5

**Vintage 2022:** The abundant spring rains, followed by the occurrence of cases of downy mildew, caused a reduction in the production levels of the vineyards. Thanks to the good weather conditions at the end of August and September, the grapes reached an excellent level of ripeness, resulting in well-structured wines, with harmonious tannins and complex olfactory sensations.

**Harvest:** from the second ten days of September to the end of the month

**Tasting notes:** The color is bright ruby, the nose unveils layers of iris, violet, tobacco, black pepper and marasca cherry. The taste is well balanced, tightly knit with supple tannins, mineral notes, a mouth cleansing fresh acidity. Warm and persistent.

**Pairings:** First courses such as pasta. Meat dishes and moderately aged cheeses.

**Recommended serving temperature:** 16°-18°C (60,8-64,4° F)

Biologico / Organic

