

Badia Coltibuono



A.D. 1051

Chianti Classico



Appellation

Chianti Classico D.o.c.g. Organic

Vintage

2024

Grape varieties

Sangiovese with complementary native varieties

Vinification and Aging

Natural fermentation with indigenous yeasts in the gravity-flow winery at Monti. Three weeks of skin maceration, with punch-downs and délestage. Aged for 12 months in oak casks in the abbey's historic cellar.

Alcoholic content 13% Vol.

Vintage Conditions

A mild winter was followed by a rainy spring. The warm summer encouraged slow, gradual ripening, with cooler conditions towards the end of the season preserving freshness and aromatic complexity. Harvest was completed in the third week of October—the latest in many years. The extended growing season produced wines of remarkable aromatic precision, vibrant freshness, and refined tannins. A vintage of outstanding balance and elegance.

History and territory

Badia a Coltibuono Chianti Classico is the expression of long-standing organic farming practices rooted in respect for biodiversity and soil health. The Sangiovese grapes come from massal selections, complemented by small proportions of traditional native varieties. Vinified in the gravity-flow winery at Monti, this wine reflects the balance, finesse, and distinctive identity of its terroir, with a natural aptitude for the table.

Tasting Notes

Bright ruby red in colour. Elegant and expressive, with floral aromas, fresh red berry fruit, and delicate hints of spice. The palate is vibrant and harmonious, supported by lively acidity and fine-grained tannins. The finish is savoury and inviting, with an energetic drinkability that naturally leads to the next sip.

Food Pairing

Its vibrant acidity and refined tannins make it exceptionally versatile. It pairs effortlessly with classic Italian cuisine as well as Middle Eastern dishes, lightly spiced preparations, flavourful fish, and shellfish. A wine made for the table, whatever the table.

Serving Temperature 16–18°C (60–64°F)

Biologico / Organic

