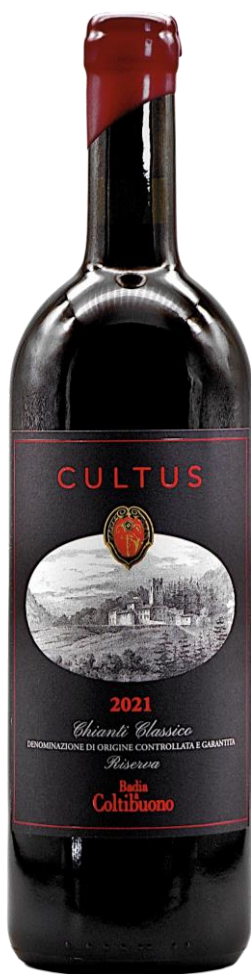


Badia Coltibuono



A.D. 1051

Cultus



Appellation

Chianti Classico Riserva D.o.c.g. Organic

Vintage

2021

Grape varieties

Sangiovese, Cilieggiolo, Colorino, Canaiolo, Mammolo, Foglia tonda, Malvasia Nera, Sanforte, Pugnitello

Vinification and Aging

Stainless steel, natural fermentation with indigenous yeasts, maceration on the skins, manual punch-downs, measured extra. Aging: French oak barriques.

Alcoholic content

14% Vol.

Vintage Conditions

A moderately cold winter, with below average rainfall, was followed by a late frost which reduced yields. The summer drought was broken by some rain in the first part of September. The low quantity of fruit was compensated by an excellent quality, with intense, well structured wines of great elegance.

Harvest period: September 20th -30th

History and territory

Cultus was conceived as an evolution of Chianti Classico Riserva, the result of a journey that began years ago and has matured through

experience and adaptation. It is a wine that responds to the challenges of climate change with rigor, careful selection, and a more focused use of historic indigenous varieties that, in Chianti, have always accompanied Sangiovese. The grapes come from selected parcels in the historic vineyards of Monti, where Sangiovese finds ideal conditions of exposure, altitude, and soil composition.

Tasting Notes

Intense ruby red with garnet highlights. Elegant balsamic notes on the nose, with floral and aromatic herbal notes. Warm and pleasant on the palate, with a delightful balance between great freshness and full body. Well-integrated tannins, long and persistent finish.

Food Pairing

The structure is unmistakable, yet never overpowering. Its balance of body and freshness makes it far more versatile than one might expect from a Riserva. An excellent companion to red meats and game, as well as lamb, roast pork, aged cheeses, mushrooms, and truffles. It also pairs beautifully with contemporary fusion cuisine, where Italian ingredients meet international culinary influences.

Serving Temperature 16-18°C (60-64°F)

Biologico / Organic

