

Badia Coltibuono



A.D.1051

Sangioveto

Toscana I.g.t. 2021 Organic

"San Zoveto" was the name Chianti farmers gave to Sangiovese. Badia a Coltibuono has grown it on these soils since 1051. Sangioveto was born in 1980, made only in the years that earn it. The grapes come from the oldest vineyards on the estate: a massal selection of 600 mother vines, preserving the genetic diversity that makes these wines distinct from any other. Steel in velvet. Real force, carried with grace.



Zone of production: Gaiole in Chianti (SI)

Location: Chianti Classico

Altitude and orientation: 260-370 m. s.l.m. Sud, S-W

Soil: Clay and limestone rock

Training system: Guyot

Plant density per hectare: 4500-6600

Grape varieties: Sangiovese 100%

Harvest: Hand-picked. The highest quality grapes from the estate's oldest vineyards

Vinification: Fermentation with autoctonous yeasts. Cap managed with punchdown. Maceration on the skins for 4-5 weeks

Ageing: 12-16 months in barriques of French oak. 6 months minimum of bottle age before release

No. of bottles produced: 6,800

Alcoholic content (%): 13,5

Vintage 2021: A cold winter with below-average rainfall was followed by a rainy spring that provided the vines with excellent water reserves for the summer months. Early September rains contributed to excellent fruit ripening. Production, lower than the previous season due to some spring frosts, was offset by an excellent vintage in terms of quality. The wines are elegant and well-structured, ideal for aging.

Harvest period: Late September and early October

Tasting notes: Dark ruby color with shades of purple. Very intense nose with bouquet of balsamic, flowery violet, iris, spices, red fruits, vanilla and cloves.

On the palate it reveals its great structure, dry and savory supported by balanced acidity, warm and persistent with great aging potential. Supple tannins become refinement of taste, soft and velvety by time.

Serving suggestions: Ribollita (Tuscan bread, bean, and vegetable soup), pheasant, wild game and stews. Aged cheeses and chocolate

Recommended serving temperature: 64°F (18°C)

Biologico / Organic

