

Badia Coltibuono



A.D. 1051

Sangioveto



Appellation

Toscana I.g.t. Organic

Vintage

2021

Grape varieties

Sangiovese

Vinification and Aging

Fermentazione naturale con lieviti autoctoni, macerazione di 4- 5 settimane sulle vinacce, follatura. Invecchiamento: 12-16 mesi in barriques di rovere francese, nuovi al 10%; minimo 6 mesi di affinamento in bottiglia.

Alcoholic content

13,5% Vol.

Vintage Conditions

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

History and territory

"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.

Tasting Notes

Deep, intense ruby red with purple highlights. The nose is expressive and complex, with pronounced floral aromas of violet and iris, layered with spicy notes of red berries, vanilla, and clove. On the palate, it reveals remarkable structure, combining harmony, dryness, and savoury minerality with well-balanced acidity. Full-bodied, rounded, and exceptionally persistent, it shows outstanding ageing potential. Firm tannins gradually evolve into a refined, velvety texture over time.

Food Pairing

Ribollita (Tuscan bread, bean, and vegetable soup), beans, game and stews; well-aged cheeses and chocolate.

Serving Temperature 18°C (64°F)

Biologico / Organic

