

Badia Coltibuono



A.D.1051

Montebello

Toscana I.g.t. 2020 Organic

A unique blend of 9 indigenous varieties all grown in the Montebello vineyard, in the heart of the Badia a Coltibuono property in Monti in Chianti. Ciliegiolo, Canaiolo, Fogliatonda, Malvasia Nera, Pugnitello, Mammolo, Sanforte, Colorino and Sangiovese belong to the Chianti tradition as they were field-blended in the old days. For this wine, after a decade of experimentation, in 2011 we developed the idea of a perfectly balanced blend of all 9 varieties. Here Sangiovese, the dominant variety in Chianti Classico, plays the role of a supporting actor. Each variety is grown, harvested, fermented and aged individually in barriques before being blended.



Zone of production: Monti in Chianti, part of the Gaiole UGA

Altitude and orientation: 280 320m. s.l.m. Sud, S W

Soil: Clay loam with abundant limestone rock

Age of vineyard: 28 Years old

Training system: Guyot

Plant density per hectare: 5000

Grape varieties: Mammolo, Ciliegiolo, Pugnitello, Colorino, Sanforte, Malvasia Nera, Canaiolo, Fogliatonda and Sangiovese

Vinification: in small vats with indigenous yeast and manual punchdowns

Ageing: 20-24 months in used oak barrels, then 6 months in casks followed by 6 months minimum of bottle age before release

No. of bottles produced: 4.100

Alcoholic content (%): 14,5

Vintage 2020: A cool spring, with a few days of rain in June, was followed by a hot summer, offset by further rainfall in September. Organic soil management contributed to the health of the vines and good ripening of the fruit. A slight decrease in grape production, but excellent quality, with balanced and well-structured wines.

Harvest period: Second half of September

Tasting Notes: A wine characterized by strength, delicacy, and elegance, the result of the complex harmony of the nine grape varieties; its intensity and balance make it immediately enjoyable and long-lasting.

Pairings: Game and beef roasted, stewed or grilled; well aged cheeses; chocolate

Recommended serving temperature: 18°C

Biologico / Organic

