

# Badia Coltibuono



## Montebello

Toscana I.g.t. 2019 Organic

This wine is 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, which is part of the Gaiole UGA. Ciliegiolo, Canaiolo, Fogliatonda, Malvasia Nera, Pugnello, 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, which is 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, Pugnello, 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:** 4.000

**Alcoholic content (%):** 14,5

**Vintage 2019:** A good balance between spring rains and temperate summer heat led to an excellent harvest, one of the best in recent times.

**Harvest period:** 28<sup>th</sup> September / 4<sup>th</sup> October

**Tasting Notes:** The harmonious blend of the varietals gives this wine elegance and depth; the intensity and elegance make it pleasurable now but age worthy

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

**Recommended serving temperature:** 18°C

Biologico / Organic

