

Badia Coltibuono



A.D. 1051

Vin Santo



Appellation

Vin Santo del Chianti Classico D.o.c. Organic

Vintage

2019

Grape varieties

Trebbiano, Malvasia

Vinification and Aging

The bunches are selected and left to dry in well-ventilated rooms. Fermentation and aging take place in small, sealed oak barrels stored in rooms exposed to seasonal temperature variations. Aging: 7 years in oak barrels.

Alcoholic content

16,5% Vol.

Vintage Conditions

The vintage was marked by spring rains and a summer of moderate warmth, ideal conditions for vineyard vigor. Fruit quality stood out for its balance and excellent development. One of the finest harvests of the new millennium.

Harvest: October 7–11

History and territory

Vin Santo di Badia a Coltibuono comes from a limited production, a keeper of authentic Tuscan hospitality. Its character combines aromatic intensity, palate complexity, and a surprising freshness that balances its structure. Tied to rural traditions and religious rites, it likely owes its name to the latter. Today it represents one of the most distinctive expressions of Chianti Classico, celebrated for its refinement. A wine that embodies centuries of Tuscan winemaking history and culture.

Tasting Notes

Golden color with bright copper reflections; on the nose, aromas of apricot and dried fruit, with hints of chestnut honey and almonds. The palate is full and rich, full-bodied, with vibrant acidity balancing the sweetness.

Food Pairing

Pairs beautifully with traditional Tuscan desserts. Excellent with blue cheeses or liver pâté.

Serving Temperature 12-16°C (53-61°F)

Biologico / Organic

