

Badia Coltibuono



Vin Santo Del Chianti Classico D.o.c. 2015 Organic

Produced in small quantities, this is the classic Tuscan hospitality wine. Badia a Coltibuono's Vin Santo always amazes for the perfect combination of intensity, complexity and freshness.



Zone of production: Gaiole in Chianti – Monti village

Altitude, and orientation: 260-370 m.

Soil: Clay and limestone rock

Training system: Guyot

Plant density per hectare: 5500

Grape varieties: Trebbiano, Malvasia

Harvest: Hand-picked.

Vinification: The bunches of Trebbiano and Malvasia are carefully selected and left to dry in well-ventilated rooms. Fermentation with wild yeast and aging takes place in sealed oak barrels in attics.

Ageing: 7 years in oak barrels

No. of bottles produced: 9500

Alcoholic content (%): 15

Vintage 2015: An early start after a mild almost frostless winter, abundant rain in the winter and spring, the first heat wave in late may, then 10 weeks of very hot weather between mid-july and mid-august . Then mild fall weather with just the right amount of rain. High yield with great quality.

Harvest period: September 21th – October 7th

Tasting Notes: golden amber and brilliant color. The aroma hints at honey, toasted almond and dried fruit. Sweet and rich taste, balanced by vibrant acidity. Candied fruit, citrus, apricot and dried figs are the dominant notes. Very long persistent finish..

Pairings: typical Tuscan desserts. Excellent with blue cheeses or liver paté.

Recommended serving temperature: 12-16°C (53,6°-60,8°F)

Biologico / Organic

