

Badia Coltibuono



A.D. 1051

Occhio di Pernice



Appellation

Vin Santo del Chianti Classico «Occhio di Pernice» D.o.c. Organic

Vintage

2009

Grape varieties

Sangiovese

Vinification and Aging

The clusters are selected and left to dry in well-ventilated rooms. Fermentation and aging take place in sealed oak barrels stored in rooms exposed to seasonal temperature variations.

Aging: 12 years in oak caratelli

Alcoholic content

15,5% Vol.

Vintage Conditions

A great harvest. A mild winter was followed by a rainy spring with above-average temperatures. The heat of June and July favored rapid growth of the vines and grapes. 2009 will be remembered as a record year for Badia a Coltibuono.

Harvest: October 6th-15th

History and territory

Estate & Wine Produced from partially dried Sangiovese grapes, whose must is fermented and matured in oak barrels, this wine takes its name from its distinctive amber hue with garnet reflections. Vin Santo del Chianti Classico Occhio di Pernice is the rarest and most prestigious expression of Tuscan Vin Santo and is widely regarded as one of the region's finest sweet wines.

Tasting Notes

Amber in colour with garnet highlights. The bouquet is rich and complex, revealing aromas of dried fruit and flowers, sweet spices, honey, and toasted nuts.

Food Pairing

An ideal dessert and meditation wine, it pairs beautifully with pâté, mature and blue cheeses, walnuts, and dried fruit.

Serving Temperature 12–14°C (53–57°F)

Biologico / Organic

