

Badia a Coltibuono



VIN SANTO DEL CHIANTI CLASSICO 2009

D.O.C.
From Organic Grapes



Zone of production: Monti in Chianti (SI)

Location: Cantina, Arbia

Altitude and orientation: 260-370m. s.l.m. Sud, S-W

Soil: Clay, and limestone rock

Age of vineyard: 17 years old

Training system: Guyot

Plant density per hectare: 5500

Grape varieties: Trebbiano, Malvasia

Vintage notes: A great harvest and a particularly good year both in quality and quantity. The 2009 harvest will be remembered as a record vintage for Badia a Coltibuono.

Harvest period: 25th September - 15th October

Harvest: Hand-picked.

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

Ageing: 6 years in oak barrels

No. of bottles produced: 9.000

Alcoholic content (%): 14

Recommended serving temperature: 14-18°C

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