Cetamura is the name of an Etruscan settlement on the Badia a Coltibuono property. This wine was conceived with the intention of creating a young, pleasant wine, perfect for every day. With this objective in mind, we select the best Sangiovese grapes from various sub-zones of Chianti to express the typical freshness and accessibility of these varieties.

**Zone of production**: Chianti  
**Grape varieties**: Sangiovese with a small percentage of traditional complementary varieties  
**Vinification**: The selected grapes are fermented in stainless steel tanks. It then undergoes a brief period of bottle aging before being released  
**No. of bottles produced**: 170,000  
**Alcoholic content (%)**: 12,5  

**Vintage 2017**: After a variable spring with some frost the summer was extremely hot and dry. Some rain in early September was of great benefit to the final maturation of the grapes. A small crop but of excellent quality.

**Tasting notes**: Intense bright ruby red, cherry and blackberry nose with cinnamon and clove nuances. Full and well-balanced, soft but tasty, with good structure. Pleasant acidity, clean and persistent aftertaste.

**Combinings**: first courses, meats with sauces, cheeses  
**Recommended serving temperature**: 64°F (18°C)