

Badia a Coltibuono



CULTUS BONI CHIANTI CLASSICO RISERVA 2013

D.O.C.G.

From Organic Grapes



Zone of production: Monti in Chianti (SI)

Location: Montebello, Argenna

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

Soil: Clay loam and limestone rock

Age of vineyard: 12-37 years old

Training system: Guyot

Plant density per hectare: 5500-6600

Grape: Sangiovese, Ciliegiolo, Colorino, Canaiolo, Mammolo, Fogliatonda, Malvasia Nera, Sanforte, Pugnitello

Vintage notes: The uncertain spring has led to a reduction of yields. The favorable temperatures in July and September favored a perfect maturation of the grapes. Lower yields but good quality

Harvest period: 16th September - 11th October

Harvest: Hand-picked grapes from the chosen locations

Vinification: Fermentation with indigenous yeasts. Cap managed with punchdown. Maceration on the skins for 3 to 5 weeks, depending on the variety

Ageing: 18 months in casks of varying sizes and barriques of French oak

No. of bottles produced: 13,900

Alcoholic content (%): 14

Recommended serving temperature: 18°C

Pairings: Roasted meats, game and cheese.