

# Badia a Coltibuono



OCCHIO DI PERNICE



## OCCHIO DI PERNICE VIN SANTO DEL CHIANTI CLASSICO 2006 D.O.C. From Organic Grapes

**Zone of production:** Monti in Chianti (SI)

**Location:** Sangiovese grapes from the best vineyards

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

**Soil:** Clay, and limestone rock

**Age of vineyard:** 22 years old

**Training system:** Guyot

**Plant density per hectare:** 5500-6600

**Grape varieties:** Sangiovese

**Vintage notes:** A rainy spring with ups and downs in temperature was followed by a dry, sultry summer with high temperatures. During harvest moderate temperatures with cool nights resulted in optimal maturation and healthy grape clusters.

**Harvest period:** 19th September -11th October

**Harvest:** Hand-picked.

**Vinification:** The bunches are then carefully selected and left to dry in well-ventilated rooms. Fermentation with wild yeast and ageing take place in small oak casks.

**Ageing:** 8 years in cask and oak barriques

**No. of bottles produced:** 2300

**Alcoholic content (%):** 14,5

**Recommended serving temperature:** 12-14°C

**Combinings:** typical Tuscan desserts.

vinous ANTONIO GALLONI 2015

95

Points

L'Espresso I Vini d'Italia 2016



4 bott.