

# Badia a Coltibuono



SANGIOVETO

## SANGIOVETO TOSCANA 2013 I.G.T. From Organic Grapes



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

**Location:** Argenina

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

**Soil:** Clay and limestone rock

**Age of vineyard:** 27 -29 years old

**Training system:** Guyot

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

**Grape varieties:** Sangiovese 100%

**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. The highest quality grapes from the estate's oldest vineyards

**Vinification:** Fermentation with autoctonous yeasts. Cap managed with punchdown. Maceration on the skins for 4-5 weeks

**Ageing:** 12-16 months in barriques of French oak. 6 months minimum of bottle age before release

**No. of bottles produced:** 4.800

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

**Recommended serving temperature:** 64° F (18° C)

**Serving suggestions:** Ribollita (Tuscan bread, bean, and vegetable soup), pheasant, wild game, and stews. Aged cheeses and chocolate