



Badia a Coltibuono

VIN SANTO DEL CHIANTI CLASSICO D.o.c. 2010 Bio



Extremely rare, as only small quantities are produced, this is a typical, traditional Tuscan dessert wine.

Enhanced by the creation of the DOC Vinsanto del Chianti Classico, today Badia a Coltibuono's Vinsanto is one of the best raisin wines in the world.

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: 18 years old

Training system: Guyot

Plant density per hectare: 5500

Grape varieties: Trebbiano, Malvasia

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 ageing take place in small oak casks

Ageing: 7 years in cask and oak barriques

No. of bottles produced: 8.600

Alcoholic content (%): 15

Vintage 2010: This has been a very complex growing season. September was variable, warm but with cool nights, always good for the finer aromatic components of our grapes. Small crop, excellent quality.

Harvest period: 15th September - 8th October

Tasting Notes: Golden amber, brilliant color. It's aroma hints at honey, toasted almond and vanilla. Sweet and rich taste, balanced by vibrant acidity that enhances the clean, rich and elegant taste. Candied fruit, citrus, apricot and dried figs are the dominant notes. Very long persistent finish.

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

Recommended serving temperature: 14-18°C