



Badia a Coltibuono



CHIANTI CLASSICO RISERVA D.O.C.G. 2015 BIO

The Badia a Coltibuono Riserva, our most classic wine, is made exclusively from autoctonous grapes. It is loved by wine aficionados worldwide and is considered to be a true emblem of the Chianti territory. As a testimony to its long history and traditions, the estate is the proud possessor of a unique patrimony of old Riserva wines which date back as far as 1937. Unfortunately wines preceding this vintage were lost during the Second World War.

Zone of production: Monti in Chianti (SI)

Location: Poggino, Vignone, Montebello, Argenna

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

Soil: Clay loam and limestone rock

Age of vineyard: 14-39 years old

Training system: Guyot

Plant density per hectare: 5500-6600

Grape: Sangiovese, Canaiolo, Ciliegolo, Colorino

Harvest: Hand-picked grapes manually sorted at the winery

Vinification: Fermentation with autoctonous yeasts. Cap managed with punchdown. Maceration on the skins for at least 3 weeks

Ageing: 24 months in casks of French and Austrian oak; four months of bottle age before release

No. of bottles produced: 32.000

Alcoholic content (%): 13,5

Growing Season 2015: An early start after a mild almost frostless winter, abundant rain in the winter and spring, the first heat wave in late may, then 10 weeks of very hot weather between mid-July and mid-August. Then mild fall weather with just the right amount of rain. Easy? With Sangiovese no season is easy, but definitely one of the best in years. Extremely healthy grapes, almost no use for the sorting table! High yield with great quality! An unusual combination in the past that is becoming more typical because of the extreme change in climate.

Harvest period: 9th September – 7th October

Tasting Notes: Intense, deep ruby red color with subtle glimmers of garnet. The wine shows a splendid, full nose with hints of blackberries and pleasant notes of tobacco and spice. In the mouth, the wine is soft with an elegant, fresh finish and a persistent, generous acidity in the aftertaste. Full of mature tannins and fruitiness.

Pairings: Roasted meats and game. Aged cheese.

Recommended serving temperature: 18°C