



# Badia a Coltibuono

## CULTUS BONI CHIANTI CLASSICO RISERVA D.O.C.G. 2015 BIO



The full potential of the Sangiovese grape finds new expression in a wine inspired by the great traditions of its place of origin.

'Cultus Boni' brings together the quality of the Sangiovese grape, its dominant component (80%), with the expressiveness of the Colorino, Ciliegliolo and other traditional complementary varieties.

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

**Location:** Montebello, Argenina

**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, Ciliegliolo, Colorino, Canaiolo, Mammolo, Fogliatonda, Malvasia Nera, Sanforte, Pugnitello

**Harvest:** Hand-picked grapes from the chosen locations

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

**Ageing:** 24 months in casks of varying sizes and barriques of French oak

**No. of bottles produced:** 13.900

**Alcoholic content (%):** 14

**Vintage 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 ruby red color, elegant balsamic notes mixed with flower, cherry, liquorice and chocolate. Warm on the palate, but extremely pleasant, with great harmony between its full mouthfeel and its fresh finish.

**Pairings:** Roasted meats, game and cheese

**Recommended serving temperature:** 18°C