



Badia a Coltibuono

MONTEBELLO TOSCANA I.G.T. 2015 BIO



The limestone clay soil in the Monti in Chianti area and the perfect position of the Montebello hill give this wine depth and elegance. Nine historical varieties: Mammolo, Ciliegolo, Pugnello, Colorino, Sanforte, Malvasia Nera, Canaiolo, FogliaTonda, Sangiovese. Each variety is vinified and aged separately in small barrels in the winery set in the heart of the vineyards before being blended. Indigenous yeasts and natural fermentation allow a harmonious blend of the varieties.

Zone of production: Monti in Chianti (SI)

Location: Montebello

Altitude and orientation: 280-320m. s.l.m. Sud, S-W

Soil: Clay and limestone rock

Age of vineyard: 20-31 Years old

Training system: Guyot

Plant density per hectare: 5000-5500

Grape varieties: Mammolo, Ciliegolo, Pugnello, Colorino, Sanforte, Malvasia Nera, Canaiolo, Fogliatonda and Sangiovese

Harvest: Hand-picked grapes manually sorted at the winery

Vinification: Each varietal is harvested and fermented separately in 500 liter open top barrels with indigenous yeast and manual punchdowns

Ageing: 12-14 months in used oak barrels, then 6 months in casks followed by 6 months minimum of bottle age before release

No. of bottles produced: 6.000

Alcoholic content (%): 13,5

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. Extremely healthy grapes, almost no use for the sorting table! High yield with great quality!

Harvest period: 9th September / 7th October

Tasting Notes: The harmonious blend of the 9 varietals gives this wine elegance and depth; the intensity and elegance make it pleasurable now but ageworthy.

Pairings: Game and beef roasted, stewed or grilled; well aged cheeses; chocolate

Recommended serving temperature: 18°C