



# Badia a Coltibuono

## CHIANTI CLASSICO

D.O.C.G. 2017 BIO



This wine is the result of absolutely natural production methods using hand-picked organically grown Sangiovese and Canaiolo grapes from our vineyards at Badia a Coltibuono. It is considered to be one of the most representative wines of the Chianti Classico appellation.

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

**Location:** Poggino, Vignone, Montebello, Argenina

**Altitude and orientation:** 260-370m. s.l.m. Sud, SE, SW

**Soil:** Clay, and limestone rock

**Age of vineyard:** 16-41 years old

**Training system:** Guyot

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

**Grape varieties:** Sangiovese, Canaiolo, Cilieggiolo, Colorino

**Harvest:** Hand-picked grapes manually sorted at the winery

**Vinification:** Fermentation with indigenous yeasts. Cap managed with punchdown. Maceration on the skins for 3 weeks

**Ageing:** 12 months in french and austrian oak casks of varying sizes

**No. of bottles produced:** 133.000

**Alcoholic content (%):** 13,5

**Vintage 2017:** after an exceptionally dry winter and a spring frost that fortunately affected us only marginally, the summer was one of the hottest and driest on record. Due to the extreme drought there was a significant amount of grapes lost to the wild animals, deer and wild boar. The result was a small harvest, but of great quality thanks to the many years of organic soil management using compost and cover-crop that over time increase the amount of organic substance and the drought resistance of the vines.

**Harvest period:** 29<sup>th</sup> August – 27<sup>th</sup> September

**Tasting notes:** The color is bright ruby, the nose unveils layers of iris, violet, tobacco, black pepper and marasca cherry. The taste is well balanced, tightly knit with supple tannins, mineral notes, a mouth cleansing fresh acidity. Warm and persistent.

**Pairings:** First courses such as pasta. Meat dishes and moderately aged cheeses.

**Recommended serving temperature:** 18°C