



# Badia a Coltibuono

## VIN SANTO DEL CHIANTI CLASSICO D.o.c. 2011 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:** 19 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:** 9.100

**Alcoholic content (%):** 15

**Vintage 2011:** 2011 was an exceptionally warm summer with almost no rain. The harvest was one of the earliest ever, with grapes fully mature at the beginning of September.

**Harvest period:** 19th September – 1st 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