



Badia a Coltibuono

OCCHIO DI PERNICE VIN SANTO DEL CHIANTI CLASSICO D.o.c. 2007 Bio



Made with carefully chosen Sangiovese grapes fermented and matured in sealed oak barrels.
It is named "Partridge eye" because of its garnet colour with an amber edge.

Zone of production: Monti in Chianti (SI)

Location: Sangiovese grapes from the best vineyards

Altitude and orientation: 260-370 m. s.l.m. Sud, S-W

Soil: Clay, and limestone rock

Age of vineyard: 23 years old

Training system: Guyot

Plant density per hectare: 5500-6600

Grape varieties: Sangiovese

Harvest: Hand-picked.

Vinification: The bunches 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: 10 years in cask and oak barriques

No. of bottles produced: 2200

Alcoholic content (%): 14,5

Vintage 2007: The year 2007, characterized by a winter with mild temperatures and modest precipitations, was characterized by an early bud break. The summer, with variable but not excessive temperatures and a modest rainfall, favored the maturation of the grapes.

Harvest period: 4th September-5th October

Tasting notes: Garnet color with amber hues along the edge. Aroma of plum jam, seasoned leather, with spicy notes and a hint of oak. Full-bodied, lush, with an intriguing mix of balsamic notes, candied citrus, and spices.

Combinations: typical Tuscan desserts.

Recommended serving temperature: 12-14°C