



# Badia a Coltibuono

## CULTUS BONI CHIANTI CLASSICO RISERVA D.O.C.G. 2016 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, Ciliegiolo 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:** 15-40 years old

**Training system:** Guyot

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

**Grape:** Sangiovese, Ciliegiolo, Colorino, Canaiolo, Mammolo, Fogliatonda, Malvasia Nera, Sanforte, Pugnello

**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:** 10.600

**Alcoholic content (%):** 14,5

**Vintage 2016:** The mild winter with temperatures above average and the rains of February/March led to an early sprouting of the vines, with subsequent flowering in the last days of April. The hails of may have damaged part of the clusters, lowering the overall production. The grass in the vineyard and the warm and dry climate of July and August have been decisive elements to arrive at a great harvest in terms of quality. The harvest ended the first days of October. Excellent quality of the grapes. A rigorous control of the machining processes has produced excellent wines.

**Harvest period:** 7th September – 9th 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