



Badia a Coltibuono

CHIANTI CLASSICO

RISERVA D.O.C.G. 2016 BIO



The Badia a Coltibuono Riserva, our most classic wine, is made exclusively from autoctonous grapes. It is loved by wine aficionados worldwide and is considered to be a true emblem of the Chianti territory. As a testimony to its long history and traditions, the estate is the proud possessor of a unique patrimony of old Riserva wines which date back as far as 1937.

Unfortunately wines preceding this vintage were lost during the Second World War.

Zone of production: Monti in Chianti (SI)

Location: Poggino, Vignone, Montebello, Argenna

Altitude and orientation: 260-370m. slm Sud, S-E, SW

Soil: Clay loam and limestone rock

Age of vineyard: 15-40 years old

Training system: Guyot

Plant density per hectare: 5500-6600

Grape: Sangiovese, Canaiolo, Ciliegolo, Colorino

Harvest: Hand-picked grapes manually sorted at the winery

Vinification: Fermentation with autoctonous yeasts. Cap managed with punchdown. Maceration on the skins for at least 3 weeks

Ageing: 24 months in casks of French and Austrian oak; four months of bottle age before release

No. of bottles produced: 22.000

Alcoholic content (%): 14

Growing Season 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 – 3th October

Tasting Notes: Intense, deep ruby red color with subtle glimmers of garnet. The wine shows a splendid, full nose with hints of blackberries and pleasant notes of tobacco and spice. In the mouth, the wine is soft with an elegant, fresh finish and a persistent, generous acidity in the aftertaste. Full of mature tannins and fruitiness.

Pairings: Roasted meats and game. Aged cheese.

Recommended serving temperature: 18°C