



Badia a Coltibuono

SANGIOVETO

TOSCANA I.G.T. 2015 BIO



'San Zoveto' which later became 'Sangiovese', was the name commonly used in the past in Chianti for the Sangiovese varietal. Organic Wine

Zone of production: Monti in Chianti (SI)

Location: Argenina

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

Soil: Clay and limestone rock

Age of vineyard: 29 -31 years old

Training system: Guyot

Plant density per hectare: 5500-6600

Grape varieties: Sangiovese 100%

Harvest: Hand-picked. The highest quality grapes from the estate's oldest vineyards

Vinification: Fermentation with autoctonous yeasts. Cap managed with punchdown. Maceration on the skins for 4-5 weeks

Ageing: 12-16 months in barriques of French oak. 6 months minimum of bottle age before release

No. of bottles produced: 8.200

Alcoholic content (%): 14

Vintage 2015: An early start after a mild almost frostless winter, abundant rain in the winter and spring, the first heat wave in late may, then 10 weeks of very hot weather between mid-July and mid-August . Then mild fall weather with just the right amount of rain. Extremely healthy grapes, almost no use for the sorting table! Excellent yield and high quality.

Harvest period: 9th September – 7th October

Tasting notes: Dark ruby colour with shades of purple. Very intense nose with bouquet of balsamic, flowery violet, iris, spices, red fruits, vanilla and cloves.

On the palate it reveals its great structure, dry and savoury supported by balanced acidity, warm and persistent with great aging potential. Supple tannins become refinement of taste, soft and velvety by time.

Serving suggestions: Ribollita (Tuscan bread, bean, and vegetable soup), pheasant, wild game, and stews. Aged cheeses and chocolate

Recommended serving temperature: 64°F (18°C)