Badia a Coltibuono

Chianti Classico
D.o.c.g. 2018 Bio

Respect for biodiversity, for the health of the workers and for the environment are the cornerstones from which Badia a Coltibuono Chianti Classico is born. In the heart of the Sienese part of Chianti Classico, from our vineyards in Monti (Gaiole) and Vitignano (Castelnuovo Berardenga) we harvest Sangiovese grapes from our massale selection with small quantities of complementary grapes. The vinification takes place with spontaneous yeasts in the modern cellar of Monti using delicate techniques to maximize the expression of the complexity and balance of these grapes. A wine with a strong but gentle structure that is the expression of Sangiovese and its pleasantness. For its long history and its consistency over time it is considered one of the reference points of the denomination.

Zone of production: Gaiole in Chianti – Castelnuovo B.ga
Location: Chianti Classico
Altitude and orientation: 260-370m. s.l.m. Sud, SE, SW
Soil: Clay, and limestone rock
Training system: Guyot
Plant density per hectare: 5500-6600
Grape varieties: Sangiovese and traditional grapes
Harvest: mixed, mechanical and manual
Vinification: Fermentation with indigenous yeasts. Cap managed with punchdown. Maceration on the skins for 3 weeks
Ageing: 12 months in french and austrian oak casks of varying sizes
No. of bottles produced: 145.000
Alcoholic content (%): 13,5

Vintage 2018:   The 2018 vintage was characterized by ideal weather conditions with the right amount of rain which favored a balanced growth of the fruits. Medium-high yield and excellent quality
Harvest period: 13th September – 8th October

Tasting notes: The color is bright ruby, the nose unveils layers of iris, violet, tobacco, black pepper and marasca cherry. The taste is well balanced, tightly knit with supple tannins, mineral notes, a mouth cleansing fresh acidity. Warm and persistent.

Pairings: First courses such as pasta. Meat dishes and moderately aged cheeses.

Recommended serving temperature: 16°-18°C