



Badia a Coltibuono

CULTUS

CHIANTI CLASSICO

RISERVA D.O.C.G. 2017 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' brings together the quality of the Sangiovese grape, its dominant component, with the expressiveness of the other traditional complementary varieties.

Zone of production: Gaiole in Chianti – Castelnuovo B.ga

Location: Chianti Classico

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

Soil: Clay loam and limestone rock

Training system: Guyot

Plant density per hectare: 5500-6600

Grape: Sangiovese and others traditional grapes

Harvest: mixed, mechanical and manual

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: 7.200

Alcoholic content (%): 14,5

Vintage 2017: after an exceptionally dry winter and a spring frost that fortunately affected us only marginally, the summer was one of the hottest and driest on record. Due to the extreme drought there was a significant amount of grapes lost to the wild animals, deer and wild boar. The result was a small harvest, but of great quality thanks to the many years of organic soil management using compost and cover-crop that over time increase the amount of organic substance and the drought resistance of the vines.

Harvest period: 18th September – 27th September

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: 16-18°C (60,8-64,4° F)