

Badia Coltibuono



Cultus Chianti Classico

Riserva D.o.c.g. 2018 Organic

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: 8.500

Alcoholic content (%): 15

Vintage 2018: Spring temperatures, higher than the seasonal average, led to an early bud break, accompanied by frequent rains in May.

Temperatures began to rise in June and were offset by sporadic summer rains. Ideal weather conditions and bio-managed soil particularly receptive to rainwater favored a balanced growth of the fruits. Medium-high yield and excellent quality

Harvest period: September 18th – October 3rd

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)

Biologico / Organic

