

Badia Coltibuono



Sangiovetto

Toscana I.g.t. 2020 Organic

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



Zone of production: Gaiole in Chianti (SI)

Location: Chianti Classico

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

Soil: Clay and limestone rock

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: 6,900

Alcoholic content (%): 15

Vintage 2020: After a cool spring, with a few rainy days in June, a hot summer followed, balanced by new rains in September. The biological management of the soil has contributed to the healthiness of the vines and to the good ripening of the fruits.

Excellent quality, with balanced and well-structured wines.

Harvest period: September 16th - 30th

Tasting notes: Dark ruby color 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 savory 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)

Biologico / Organic

