

Badia Coltibuono



Cultus Chianti Classico

Riserva D.o.c.g. 2019 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: 7,000

Alcoholic content (%): 15

Vintage 2019: A perfect season and a good quantity of grapes have generated one of the best vintages in recent times.

Harvest period: September 18th – October 11th

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

