

Badia Coltibuono



Occhio di Pernice Vin Santo Del Chianti Classico

D.o.c. 2009 Bio

Made with carefully chosen Sangiovese grapes partially raisined, fermented and matured in sealed oak barrels. It is named "Partridge eye" because of its amber - garnet color.



Zone of production: Monti in Chianti (Gaiole UGA)

Soil: Clay loam with abundant limestone rock

Age of vineyard: 18-25 years old

Training system: Guyot

Plant density per hectare: 5500-6600

Grape varieties: Sangiovese

Harvest: Hand-picked

Vinification: The carefully selected bunches are partially raisined in well ventilated rooms. Fermentation with wild yeast and aging take place in small oak casks kept in the attic, with extreme temperature fluctuations between summer and winter

Ageing: 12 years in used oak barrels

No. of bottles produced: 1,900

Alcoholic content (%): 15,5

Vintage 2009: A great harvest and a particularly good year both in quality and quantity. The 2009 harvest will be remembered as a record vintage for Badia a Coltibuono.

Harvest period: October 6th-October 15th

Tasting notes: Dark amber color with slight garnet tinge. Very complex aroma with notes of dried fruit and flowers, spices, honey and nuts. The sweetness is balanced by the bright acidity, very intense and long finish.

Pairing: it's a great dessert or meditation wine that can be paired with pates and sharp cheeses as well as salted roasted nuts.

Recommended serving temperature: 12-14°C (53,6°-57,2°F)

Biologico / Organic

