



Chianti Classico

Riserva D.o.c.g. 2020 Organic

The Badia a Coltibuono Chianti Classico Riserva, our most classic wine, is recognized as an authentic expression of true Chianti Character. This unique blend of massal selection Sangiovese and other traditional grapes represents the best of each vintage. As a testimony to its long history and traditions, the estate is the proud possessor of a unique patrimony of old Riserva wines which date back as far as 1937.



Zone of production: Gaiole in Chianti – Monti village

Altitude and orientation: 260-370 mt.

Soil: Clay loam and limestone

Training system: Guyot

Plant density per hectare: 5500-6600

Grape: Sangiovese and other traditional grapes

Vinification: Fermentation with indigenous yeast with a starter. Cap managed with punchdown. Maceration on the skins for at least 3 weeks

Aging: 24 months in French and Austrian oak casks; four months of bottle age before release

Bottles produced: 28.000

Alcoholic content (%): 14

Growing Season 2020: After a cool spring with a few rainy days in June, a warm summer followed, balanced by additional rainfall in September. The organic soil management contributed to the health of the vines and the excellent ripening of the grapes. A slight decrease in grape yield resulted in wines of excellent quality, with balance and good structure.

Harvest period: September 16th - September 30th

Tasting Notes: Intense, deep ruby red color with garnet hues. The wine shows a splendid, complex aroma with fruity, herbal, and flowery notes. On the palate the wine is soft but firm, with fresh finish and a persistent and clean aftertaste.

Pairings: Very food friendly, but complements meat and cheese.

Recommended serving temperature: 16-18°C (60,8-64,4° F)

Biologico / Organic

