

Badia Coltibuono



Vin Santo Del Chianti Classico D.o.c. 2017 Organic

Produced in small quantities, this is the classic Tuscan hospitality wine. Badia a Coltibuono's Vin Santo always amazes for the perfect combination of intensity, complexity and freshness.



Zone of production: Gaiole in Chianti – Monti village

Altitude, and orientation: 260-370 m.

Soil: Clay and limestone rock

Training system: Guyot

Plant density per hectare: 5500

Grape varieties: Trebbiano, Malvasia

Harvest: Hand-picked.

Vinification: The bunches of Trebbiano and Malvasia are carefully selected and left to dry in well-ventilated rooms. Fermentation with wild yeast and aging takes place in sealed oak barrels in attics.

Ageing: 7 years in oak barrels

No. of bottles produced: 6400

Alcoholic content (%): 17

Vintage 2017: After a dry winter and a spring frost, the summer was very hot and with little rainfall, causing significant damage from Roe deer. Despite the reduced quantity, the quality of the grapes was excellent thanks to careful canopy management and the exceptional drought resistance of our vineyards. This was due both to the high clay content in the soil and to many years of organic management with grassing and composting that make the soil more receptive to rainfall.

Harvest period: September 18th – 27th

Tasting Notes: golden amber and brilliant color. The aroma hints at honey, toasted almond and dried fruit. Sweet and rich taste, balanced by vibrant acidity. Candied fruit, citrus, apricot and dried figs are the dominant notes. Very long persistent finish..

Pairings: typical Tuscan desserts. Excellent with blue cheeses or liver paté.

Recommended serving temperature: 12-16°C (53,6°-60,8°F)

