

LABADIA



Cetamura Chianti D.o.c.g. 2024

Cetamura is the name of an Etruscan settlement on the Badia a Coltibuono property. Since 1988 we select the best Sangiovese grapes to produce this young, pleasant wine, perfect for every day. This is a crisp and juicy Sangiovese that can complement any food.



Zone of production: Siena and Arezzo provinces

Grape varieties: Sangiovese

Vinification: The selected grapes are fermented in stainless steel tanks. It then undergoes a brief period of bottle aging before being released

No. of bottles produced: 85,000

Alcoholic content (%): 12,5

Vintage 2024: The excellent seasonal trend led to an increase in wine production, and the quality of the grapes also proved to be outstanding. The wines produced are distinguished by intriguing aromatic profiles.

Tasting notes: Intense bright ruby red, cherry nose with floral nuances. Well-balanced, soft but tasty, with good structure. Pleasant acidity, clean and persistent aftertaste.

Pairings: first courses, meats with sauces, cheeses. Excellent with pizza and great with Chinese food.

Recommended serving temperature: 61°F (16°C)

