

# Badia Coltibuono<sup>a</sup>



## Chianti Classico Riserva D.o.c.g. 2021 Organic

The Chianti Classico Riserva from Badia a Coltibuono is born in a place where viticulture has been practiced for a thousand years. Made from massal selections of Sangiovese and historic indigenous varieties, it expresses the character of its terroir with balance and elegance. It is a wine conceived for the table, able to combine structure and finesse, depth and drinking pleasure. The estate's long continuity of production, documented by the abbey's historic collection from 1937 to the present day, tells the story of its identity and timeless style.



**Zone of production:** Gaiole in Chianti – Monti area

**Altitude and orientation:** 260–370 meters above sea level

**Soil:** Clay-loam soils with limestone presence

**Training system:** Guyot

**Plant density:** 4500-6600 vines per hectare

**Grape:** Sangiovese and other traditional complementary varieties

**Vinification:** Fermentation with indigenous yeasts. Cap management through traditional punch-downs to ensure balanced extraction. Maceration on the skins for a minimum of three weeks.

**Aging:** 24 months in French and Austrian oak casks, followed by at least 3 months of bottle aging before release.

**Bottles produced:** 41.300

**Alcohol content:** 14% vol.

**Growing Season:** The 2021 vintage was characterized by a moderately cold winter and below-average rainfall. A late spring frost slightly reduced yields, though the organically farmed vineyards showed excellent resilience. The summer was mostly dry, with timely rainfall in early September that helped ensure optimal ripening. Lower yields resulted in grapes of outstanding quality, giving wines of notable intensity, structure, and elegance. Manual harvest, last week of September

**Tasting Notes:** Deep ruby red with garnet highlights. The bouquet is refined and layered, unfolding notes of ripe red fruit, subtle herbal tones, and delicate floral nuances. On the palate the wine is both supple and structured, marked by freshness, harmony, and a long, clean, persistent finish.

**Food Pairing:** Thanks to its balance and freshness, this wine pairs easily with a wide range of dishes, from pasta and roasted or braised meats to vegetable-based recipes and Mediterranean cuisine. Its elegance and structure also allow for unexpected pairings, including flavorful seafood dishes.

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

Biologico / Organic

