

Badia Coltibuono



A.D.1051

Vin Santo Del Chianti Classico D.o.c. 2018 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: 3900

Alcoholic content (%): 16,5

Vintage 2018: Spring temperatures, higher than the seasonal average, led to early bud break, accompanied by frequent rainfall in May. Temperatures began to rise in June and were offset by sporadic summer rains. Ideal weather conditions and organically managed soil, particularly receptive to rainwater, favored balanced fruit growth. Medium-high yield and excellent quality.

Harvest period: September 18th – October 3rd

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)

Biologico / Organic

