

Badia Coltibuono



A.D. 1051

Chianti Classico Riserva



Appellation

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

Vintage

2021

Grape varieties

Sangiovese with complementary native varieties

Vinification and Aging

Natural fermentation with indigenous yeasts. Skin maceration for at least three weeks with manual punch-downs. Aged for 24 months in French and Austrian oak casks, followed by a minimum of four months of bottle ageing.

Alcoholic content 14% Vol.

Vintage Conditions

A moderately cold winter with below-average rainfall was followed by a late spring frost, which reduced yields but was met with remarkable resilience by the organically managed vineyards. The predominantly dry summer was relieved by rainfall in early September, allowing the grapes to complete ripening under favourable conditions. Lower yields were more than compensated for by exceptional fruit quality, resulting in wines of remarkable intensity, structure, and elegance. Harvest took place during the second half of September.

History and territory

Badia a Coltibuono Chianti Classico Riserva is born in a place where viticulture has been practised continuously for over a thousand years. Produced from massal selections of Sangiovese together with historic native varieties, it expresses the character of its terroir with balance, elegance, and authenticity. A wine conceived for the table, combining structure with finesse, depth with effortless drinkability. The estate's uninterrupted winemaking tradition—documented by the abbey's historic wine library, with bottles preserved from every vintage since 1937—reflects its enduring identity and timeless style.

Tasting Notes

Deep ruby red with garnet reflections. The bouquet reveals elegant balsamic notes, floral aromas, and hints of aromatic herbs. The palate is generous and refined, with an excellent balance between vibrant freshness and full body. Well-integrated tannins lead to a long, persistent finish.

Food Pairing

Structured without being overpowering, its balance of body and freshness makes it more versatile than many Riservas. An excellent match for grilled and roasted red meats, game, lamb, roast pork, aged cheeses, mushrooms, and truffles. It also pairs beautifully with contemporary fusion cuisine that combines Italian ingredients with international influences.

Serving Temperature 16-18°C (60-64°F)

Biologico / Organic

