

# LABADIA



## Cetamura



### Appellation

Chianti D.o.c.g.

### Vintage

2024

### Grapes varieties

Sangiovese and other Chianti Classico grape varieties

### Vinification and Aging

Spontaneous fermentation with native yeasts in stainless steel tanks. Gentle punch-downs and maceration with délestage techniques enhance color extraction and aromatic complexity. The wine is matured in stainless steel to retain its freshness and vibrant fruit expression.

### Alcohol Content

12,5% Vol.

### Growing season weather

A mild winter was followed by a rainy spring, which provided excellent water reserves. The warm summer gave way to cooler conditions towards the end of the season, encouraging slow and gradual ripening. The wines are fresh and elegant, with fine tannins and excellent aromatic expression.

### History and territory

Cetamura takes its name from an Etruscan archaeological site in the Chianti hills — evidence of a human and viticultural presence that predates the founding of the abbey itself by centuries. This is the everyday wine: it brings the values of Badia a Coltibuono into a daily format, with no compromise on winemaking philosophy.

### Tasting Notes

Bright ruby red. Elegant and approachable, with floral hints, fresh red fruit and delicate spice notes. On the palate it is smooth and well-balanced, with lively acidity and fine tannins. The finish is savory and inviting.

### Food Pairings

Its freshness and light structure make it a natural companion at the table in any setting. From classic Tuscan pasta dishes to Mediterranean cuisines, from grilled vegetables to white meats, through to preparations featuring flavorful fish. A wine that does not compete with food — it completes it.

Serving Temperature 16–18°C (60–64°F)

