

# Badia Coltibuono



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## Chianti Classico Badia a Coltibuono 2018

Italy > Tuscany > Chianti Classico

Sweet/Dessert, Red, Still wine

90% Sangiovese, 10% Other varieties

This wine is the result of absolutely natural production methods using hand-picked organically grown Sangiovese and Canaiolo grapes from our vineyards at Badia a Coltibuono. It is considered to be one of the most representative wines of the Chianti Classico appellation.

### About us

For a thousand years the Abbey has been a place of research, hospitality and meditation where food, wine, nature and culture come together. A thousand years ago the Vallombrosian monks revolutionized agriculture and made Badia a Coltibuono into one of the cradles of Chianti where Sangiovese grapes were introduced. Secularized by Napoleon in 1810, it was acquired by Michele Giuntini, ancestor of today's owners. The Stucchi Prinetti family, inspired from the history and spirit of the monastery, transformed it into a modern center for the culture of food, wine and sustainable practices.

### Viticulture

Organic farming

### Vinification

Fermentation with indigenous yeasts. Cap managed with punchdown. Maceration on the skins for 3 weeks

Alc.:	13.50 %
Sugar:	0.80 g/l
Acidity:	5.70 g/l
pH:	3.40
Quality:	Annata / Vini DOCG



Sustainable



Organic



Vegetarian

