

BADIA A CORTE

CHIANTI COLLI FIORENTINI RISERVA D.O.C.G

Intense ruby red, with signature Sangiovese garnet hues. Complex and elegant nose, hints of wild berries and forest floor. Balanced, ripe red berry aromas framed by finely grained tannins, and elegant finish. A wine suitable for long aging.



GRAPE VARIETY:

100% Sangiovese

PRODUCTION AREA:

Badia a Corte vineyard, 350 meters A.S.L east facing

SOIL COMPOSITION:

Loamy- clayey rich in stones

HARVEST:

End of September - early October

VINEYARD SURFACE:

3,5 hectares

WINEMAKING:

Fermentation and maceration with the skins are carried over for 7 days in temperature-controlled stainless steel vats. The aging is done for 24 months in 25 Hl Slavonian Oak Barrels.

FOOD PAIRINGS:

Excellent with braised or stewed beef, grilled steaks and aged cheeses

ALCHOL CONTENT :

between 13,5% and 14% depending on vintages

RECOMMENDED SERVING TEMPERATURE:

61°F

BOTTLES PRODUCED PER YEAR:

About 20.000

BOTTLE FORMATS:

lt 0,75 - lt 1,5 - lt 3