

# BADIA AL COLLE

## CHIANTI DOCG

**Grapes:** 95% Sangiovese, 5% Ciliegiolo

**Alcohol content:** 13.00% Vol.

**Denomination:** DOCG

This wine has been produced bringing particular care and attention to its production. Renewal of vineyards, precise selection of Sangiovese clones and careful picking at harvest-time, have always favored “Quality” over “Quantity”. This has made Chianti BADIA AL COLLE the “Chianti par excellence” and has led to great success at the international level.

**SOIL:** The terrains in the zone are just as diverse as the altitudes and various types of soil characteristic of the Chianti zone bear no relation to the communal boundaries. However, it can be said that clay is the major component as well as fragmented rock in the form on stones

**FERMENTATION:** A selection of Sangiovese grapes, identified uniquely with the soil of Tuscany, is processed at a controlled temperature with a long maceration period.

**TASTING NOTES:** Chianti BADIA AL COLLE is a deep, ruby red with an intense and persistent fragrance of mature red fruit. It’s a well-structured, smooth wine, with soft tannins and distinct notes of red fruit.

**Food pairing:** Thanks to these particular characteristics, Chianti BADIA AL COLLE may be paired with a wide variety of foods, from first course dishes and hearty soups to roasts and pizza.... the most important thing is to drink it in good company.

**SERVING TEMPERATURE:** Recommended serving temperature is 18°C.

