

















TENUTA DI COLTIBUONO

\$54.25

* Suggested retail price

Badia a Coltibuono,
Sangiovese, Toscana
2013

 Organic

	Product code	14451128
	Licensee price	\$47.05
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Italy
	Regulated designation	Indicazione geografica tipica (IGT)
	Region	Tuscany
	Appellation	Toscana
	Varietal(s)	Sangiovese 100 %
	Alcohol percentage	14,5%
	Colour	Red
	Sugar content	< 1
	Closure type	Cork
	À boire	10 to 12 years wine ageing potential

ABOUT THIS WINERY

Since 1846 Badia a Coltibuono has belonged to the Stucchi Prinetti family. Six generations have succeeded with passion and respect for its extraordinary legacy. The Stucchi are to be considered pioneers of Chianti.

TASTING NOTES

Dark ruby colour with shades of purple. Very intense nose with bouquet of balsamic, flowery violet, iris, spices, red fruits, vanilla and cloves. On the palate it reveals its great structure, dry and savoury supported by balanced acidity, warm and persistent with great aging potential. Supple tannins become refinement of taste, soft and velvety by time. Food Pairing: pheasant, wild game, and stews. Aged cheeses and chocolate. Serving temperature: 18°C

PRODUCT NOTES

- Altitude and orientation: 260-370 m. s.l.m. Sud, S-W - Training system: Guyot
- Soil: Clay and limestone rock - Age of vineyard: 27 -29 years old
- Plant density per hectare: 5500-6600

PRODUCTION NOTES

The uncertain spring has led to a reduction of yields. The favorable temperatures in July and

<https://www.frechette.vin>
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September favored a perfect maturation of the grapes, lower yields but good quality.
Hand-picked. The highest quality grapes from the estate's oldest vineyards.
Harvest period: 16th September – 11th October



FRÉCHETTE
VINS D'EXCEPTION



Badia a Coltibuono

