



Badia a Passignano 2019

Classification

Vintage 2019

Climate

The 2019 growing season in Chianti Classico saw typical climatic conditions. Winter was rather cold with very limited rainfall and the beginning of spring brought cool weather and rain showers especially in April and May. Summer temperatures were hot, but the season did not see any extreme heat spikes. Slightly higher than average rainfall encouraged excellent vegetative growth and cluster development. Perfect climatic conditions set in at the end of August and persisted throughout September and October where hot sunny days and cool nighttime temperatures brought the grapes to optimal ripeness. Harvesting activities began during the second half of September and were completed at the beginning of October.





Vinification

After destemming, the berries were carefully selected and gently crushed. Alcoholic fermentation lasted for a period of 10 days and was followed by an additional period of 10-12 days of maceration on the skins. After the wine was racked and malolactic fermentation was complete, the wine was aged in Hungarian oak barrels, and a small percentage in French oak, for several months. During this phase, the wine was tasted consistently to determine the maximum expression of oak aging. Badia a Passignano was bottled on the estate and continued to age in the bottle before being released for sale.

Historical data

Badia a Passignano Gran Selezione is produced exclusively from the finest Sangiovese grapes harvested from its namesake vineyard located in the heart of the Chianti Classico region. The region has been respected and appreciated for its outstanding wine production since the year 1000. The vineyards grow at an altitude of approximately 300 meters (984 feet) above sea level on soils rich in limestone with a fair amount of clay. The wine is aged in the historic cellars under the Badia (abbey) of Passignano that dates back to the 10th century.

Tasting Notes

Badia a Passignano 2019 is ruby red in color. Intense on the nose with notes of ripe red fruit, liqueur cherries, and sour cherries together with citrusy hints of red oranges and delicate floral sensations of lavender. Its complex bouquet is completed by sweet notes of vanilla and pleasant spicy aromas of cloves and leather. On the palate the mouth filling entry is sustained by silky, vibrant tannins than accompany a lengthy finish, persistent and sapid, with a pleasant aftertaste of bitter cocoa and citrus.