

BADIA A PASSIGNANO ESTATE



ANTINORI 2011 BADIA A PASSIGNANO GRAN SELEZIONE

Vintage

- Late autumn 2010 and winter 2011 were characterized by cold, rainy weather. The final days of 2010 were marked by both snowfall and frigid weather.
- Early 2011 was dry and the initial period of spring had mild temperatures, relieving the fears of more cold weather. This continued in early April, leading to a precocious bud-break, ten days ahead of normal.
- The growing season began favorably with low precipitation and balmy temperatures, and in July the phases of development returned to the norm.
- Temperatures began to rise sharply after August 10th and remained high past mid-September, significantly slowing grape ripening.
- Harvest began on September 27th and finished in the first week of October.

Vinification

- The berries were carefully selected after de-stemming and then delicately pressed. The fermentation lasted approximately ten days and was followed by an additional 10–12 days of skin contact.
- After being separate from its skins, the wine went into small oak barrels for malolactic fermentation, which was completed by the end of the year.
- The separate lots of wine were then racked and aged separately. The Hungarian oak barrels, were of varying capacity, from 60 gallons to 80 to 130 gallons.
- After 18 months of aging, the wine was bottled and aged an additional 12 months.

Vineyard History

- Badia a Passignano is produced exclusively from the highest quality grapes grown on the estate of the same name, situated in the Chianti Classico area.
- The badia (or “abbey”) is located in an area that has been inhabited since the Etruscan period and is one of the finest fortified abbeys in the area. It has been renowned for its wine production for more than 1,000 years.
- The Antinori family bought the 800-acre estate around the abbey, which is owned by Vallombrosian monks, in 1987 including the use of the monastery cellars.
- The estate has served to take Piero Antinori’s experimental work with Tuscan wines to a higher level, producing wines that reflect the unique identity, personality and peculiarities of the Tuscan soil, as expressed through the Sangiovese grape.

Origin Chianti Classico DOCG
Gran Selezione

Vintage 2011

Grapes 100% Sangiovese

Alcohol 14%

Tasting Notes

An intense ruby red in color, the wine shows aromas both of fruit and the typical sensations of oak. This fuses together nicely with balsamic and graphite notes on the nose. The palate is rich with supple and balanced tannins, along with the vibrant freshness typical of Sangiovese. The finish and aftertaste are of notable persistence and echo the notes of berry fruit first noticed on the nose.

