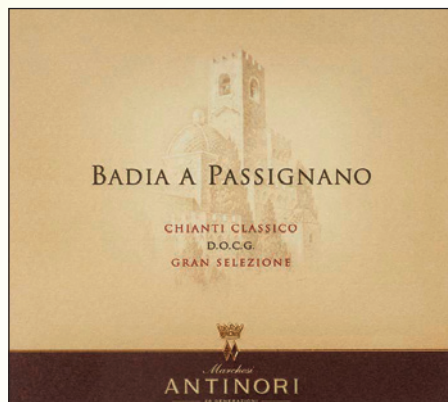


BADIA A PASSIGNANO



ANTINORI 2015 BADIA A PASSIGNANO GRAN SELEZIONE

Vintage

- The 2015 vintage had an extremely typical growing season and weather conditions for the Chianti Classico production zone. The cold and relatively dry winter preceded a spring which had rain during the months of March and April and dry during May and June. The characteristic temperatures helped guarantee excellent development of the vegetation and positive flowering and bud set.
- The summer was warm with above average temperatures during the month of July. The nights remained cool, allowing the grapes to grow without any particular conditions of stress. August was warm with occasional rainfall which assisted the vines to ripen the crop well.
- Full ripeness was achieved in September and early October, a period marked by warm, dry and breezy days.

Vinification

- The berries were carefully selected after de-stemming and then delicately pressed. The fermentation lasted approximately 10 days and was followed by an additional 10–12 days of skin contact.
- After being separated 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 2015

Grapes 100% Sangiovese

Alcohol 14.0%

Tasting Notes

The 2015 Badia a Passignano shows an intense ruby red color. The nose expresses notes of ripe red fruit, hints of berries and cherries along with spicy and balsamic sensations. The wine is ample and enveloping on the palate with supple and velvety tannins. The freshness and finess is excellent, ending with a lengthy finish and aftertaste.

