TINDAL
WINE MERCHANTS

# Chianti Classico DOCG Gran Selezione, Badia a Passignano

Chianti, Italy




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| **Product code** | AI0621RC |
| **Grapes** | Sangiovese |
| **Country** | ITALY |
| **ABV%** | 14 |
| **Case Size** | 6 |
| **Closure Style** | Cork |
| **Producer** | Badia a Passignano |
| **Vintage** | 2021 |

Vegetarian

BADIA A PASSIGNANO

## Producer

Situated above the town of Sambuca Val di Pesa, just 3km south of the Tignanello estate, Badia a Passignano extends over 223 hectares of which 65 are under vine. This imposing abbey is believed to have been founded in 395. The vineayrds are mostly planted with Sangiovese at 250 to 300 metres above sea level, aiding the aromatics in the grapes that define the quality of these wines. Aged in Hungarian oak, the style is very traditional and refined, with more than a glimpse of the vineyard expression in the glass.

## Tasting Notes

Tasting Notes Badiaa Passignano 2019 is rubyred in color. Intense on the nose with notes of ripe red fruit, liqueur cherries,and sour cherries together with citrusy hints of red orangesand delicate floral sensations of lavender. Its complex bouquet is completed bysweet notes ofvanillaand pleasant spicyaromas of clovesand leather. On the palate the mouth filling entryis sustained bysilky,vibrant tannins than accompanyalengthyfinish, persistentand sapid, with a pleasantaftertaste of bitter cocoaand citrus.

## Viticulture

Badia a Passignano Gran Selezione is produced exclusively from a selection of the finest grapes cultivated in the property of the same name located in the Chianti Classico production zone. The Badia di Passignano, around which the vineyards are situated,

## Winemaking

Vinification After destemming, the berries were carefullyselected and gently crushed. Alcoholic fermentation lasted fora period of 10 daysand was followed byan additional period of 10-12 days of maceration on the skins. After the wine was racked and malolactic fermentation was complete,

the wine wasaged in Hungarian oak barrels,and asmall percentage in French oak, for several months. During this phase, the wine was tasted consistentlyto determine the maximum expression of oak aging. Badiaa Passignano was bottled on the estate and continued to age in the bottle before being released for sale.