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Climate

After an autumn and winter characterized by mild temperatures and frequent rains, spring began with similar climatic conditions, leading to a slight delay in the bud break of the vines and of the successive phases of flowering and bud set. The months of May and June were a bit cool compared to historic seasonal averages, while July and August were warm and dry, without however touching excessive peaks of heat. Temperature swings between daytime heat and evening and nighttime coolness assisted the Sangiovese grapes in achieving excellent ripeness. The picking of the crop, slightly later than in previous vintages, was carried out entirely by hand, separating both in the vineyard and in the cellar the various vineyard plots in order to fully maintain the special characteristics and nuances of each and every Sangiovese parcel.

Vinification

After the destemming of the bunches, the grapes were carefully selected and then given a soft pressing. The fermentation lasted ten days, and the must then remained in contact with the skins for a further ten to twelve day period. After being run off its skins, the wine went immediately into oak barrels, where by the end of the year it underwent a complete and spontaneous malolactic fermentation. After being racked, the wine went into Hungarian oak barrels, where it aged for approximately twelve months. During this lengthy phase, the various lots were constantly controlled and tasted to fully bring out their potential of evolution and then blended together at the end of the aging period. The wine was bottled at the estate and given a period of bottle aging before commercial release.

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

An intense ruby red in color, the wine shows aromas of a grand initial impact, highly pleasurable in their expression of a powerful typicality and varietal identity. Smoky notes of red fruit predominate along with sensations of underbrush and of oak, never excessive this latter and always fully respectful of the wine. On the palate, in addition to a body of absolute balance, the 2013 Badia a Passignano offers much personality with its firm tannins, still in evidence, characteristics of its youth but also of its territory. Excellent the length and persistence and the flavor finesse.

Awards

Antonio Galloni 94/100 USA **Wine Spectator** 95/100 USA