



Climate

The 2017 vintage will be remembered for its unusual growing season. Cold weather appeared only in the month of January while the following winter months brought milder temperatures that prompted early bud break. A sudden drop in temperatures during the month of April caused slightly lower yields. The months of May throughout all of August brought hot and especially dry weather to the Chianti Classico region with temperatures that often exceeded 30 °C (86 °F). September rain showers counterbalanced summertime vine stress allowing the grapes to achieve optimal maturity. This year's harvest, with lower than average yields, took place from September 20th up until the first week of October.

Vinification

After destemming, the berries were carefully selected and gently crushed. Alcoholic fermentation lasted for 10 days and was followed by an additional period of 10-12 days of maceration on the skins. Upon completion of malolactic fermentation, which took place in stainless steel tanks, the different lots were tasted, carefully selected and blended. Badia a Passignano aged in Hungarian oak barrels, and a smaller percentage in French oak, for several months before bottling.

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 is ruby red in color. Its nose has remarkable intensity: notes of ripe red fruit, cherries in alcohol and sour cherries delicately blend with soft balsamic notes and hints of aromatic herbs. Its bouquet is completed by spicy notes of cloves and chocolate. On the palate its rich entry gives way to well-integrated tannins, sustained by sapidness and excellent freshness.

Awards

Wine Enthusiast 92/100 USA **James Suckling** 95/100 USA **Antonio Galloni** 93/100 ITA