

BADIÒLA 2023



This Chianti Classico Gran Selezione comes from the vineyards overlooked by the small Romanic parish known as "Badiòla", in the Radda in Chianti municipality. The vineyards are among the highest in altitude in Chianti Classico and benefit of an especially fresh climate.

Appellation: Chianti Classico Gran Selezione DOCG
Winery: Castello di Fonterutoli
Winery location: Fonterutoli - District of Castellina in Chianti (SI)
Grape varieties: 100% Sangiovese: 3 clones + 3 estate massal selections
Alcohol: 14,03% vol.
Total acidity: 5,38‰
Vineyards location: Radda in Chianti, "La Badiola": 570 m (1,870 ft) a.s.l.; S/E, S/W exp.
Soil: Mainly "Galestro" (Limestone) and "Arenaria" (Sandstone), with miscellaneous texture
Vineyards age: 21 years
Training system: Spur cordon-training
Nr. of vines per hectare: 6,66

Harvest: Hand picked starting from October the 9th
Vinification: In stainless steel trunk-conic vats
Fermentation temperature: 26 - 28 °C
Period of maceration: 17 days
Ageing: 16 months in french oak barrels (500 lt, 30% new)
Finissage: 5 months in concrete tanks
Bottling: December 2024
Available on the market: September 2025
Production: 5,900 bottles
Formats: 750 ml - 1,5 lt - 3 lt
First vintage: 2017
Ageing potential: Over 20 years
Key descriptors: Great elegance and freshness, wild berries and red fruit notes

