



Badia a Passignano 2021

Classification

Chianti Classico DOCG Gran Selezione

Vintage

2021

Climate

2021 in Chianti Classico will be remembered for a long, patient growing season: a vintage able to produce wines of power and elegance. Winter temperatures were never extremely cold, and the area experienced rain showers up until the end of March. The onset of spring prompted early budbreak, however, the vines' vegetative cycle slowed down in April due to cool dry climate conditions. The months of May and June followed normal weather trends, temperatures were never too hot with scattered rain showers that did not interfere with optimal flowering and fruit set of Sangiovese berries. Overall, the summer season was hot and dry, especially in August, although at the end of the month light precipitation provided the needed moisture to begin an ideal ripening phase. September and October were picture perfect: sunny skies, gentle breezes with no extreme heat and cooler nighttime temperatures that allowed the grapes to ripen gradually. The 2021 vintage is considered to be one of the best vintages ever in Chianti Classico. Harvesting activities for Badia a Passignano began late September and were completed mid-October.



Vinification

After destemming, the berries were carefully selected and gently crushed. Alcoholic fermentation lasted for a period of 10 days and was followed by an additional period of 10-12 days of maceration on the skins. After the wine was racked and malolactic fermentation was complete, the wine was aged in French and Hungarian oak for several months. Badia a Passignano was bottled on the estate and continued to age in the bottle before being released for sale.

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 2021 is ruby red in color. The nose is dominated by intense notes of ripe cherries, orange zest together with fresh floral impressions of violets and dog rose. The bouquet is completed by sweet hints of vanilla. The dynamic palate is initially mouth filling, then refined, vibrant and juicy and is sustained by supple intense tannins. The aftertaste is compellingly persistent and is defined by delicate notes of white chocolate.