



Badia a Passignano 2022

Classification

Chianti Classico D.O.C.G. Gran Selezione

Vintage

2022

Climate

The 2022 growing season in Chianti Classico experienced lower than average levels of rainfall until the month of August. Overall, spring and summer were hot, June and July saw temperatures that were higher than seasonal averages for the territory. The vines were able to self-regulate their growth cycle ensuring even budbreak and flowering and were resilient during summer's hottest months. When the grapes reached veraison, the vines presented optimal conditions of vegetative growth and crop load. Mid-August brought rain showers and a drop in temperatures that resulted in significant temperature swings between day and night ensuring an optimal ripening phase. Weather during autumn was ideal and guaranteed the highest quality fruit. The grape harvest began the last week of September and was completed the first week of 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 days of maceration on the skins. After the wine was racked and malolactic fermentation was complete, the wine was aged in French oak and in a small part 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

Intensely ruby red in color, Badia a Passignano 2022 presents notes of marasca cherries and currants that follow over to delicate floral hints of dog rose and fresh aromas of lavender. The bouquet is completed by delicate light undertones of chestnut honey and delicate notes of iron. Entry on the palate is mouth filling sustained by outstanding freshness and refined supple tannins that accompany to a long, persistent and savory finish.