Marchesi
ANTINORI
26 GENERAZIONI



Badia a Passignano 2012

Classification
DOCG

Vintage
2012

Climate
Late autumn of 2011 enjoyed a dry and mild climate, and this was followed by a cold winter with regular rainfall. The first part of spring was dry and cool, leading to a brief delay in the bud burst and the flowering of the vines. The months of April and May, instead, were characterized by abundant rainfall, which balanced the scarce precipitation of the summer months which followed and allowed all of the different grape varieties to continue their process of growth and development. September and October were once again mild, assisting a proper continuation and conclusion of the ripening. Picking began on September 20th.

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Vinification

After destemming, the individual berries were carefully selected one by one and then given a soft pressing. The fermentation lasting ten days, and the wine then remained in contact with its skins for an additional ten to twelve day period. After being run off its skins, the wine went immediately into oak where, by the end of the year, it went spontaneously through a complete malolactic fermentation. It was then racked, and the various lots, kept separate on the basis of their individual vineyard provenance, were aged for approximately twelve months in 60 gallon Hungarian oak barrels. During this period the lots were carefully tasted and controlled in order to fully bring all their potential during the aging period. The process concluded with the blending and the bottling, carried out at the estate. The finished wine continued to be aged in bottle before 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

Ruby red in color with purple highlights, the wine's aromas are characterized by a notable varietal character, ones dominated by intense and powerful notes of cherry and wild cherry fruit along with berry and exotic fruit as well. The wine is balanced, ample, and enveloping on the palate, and the ripe, velvety, and polished tannins give a highly pleasurable tactile suppleness to the wine all the way from the initial sensations to the vibrant and savory finish and the long and persistent aftertaste.

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Awards

Antonio Galloni
93/100
USA

James Suckling
92/100
USA

Wine Enthusiast
93/100
USA