Marchesi
ANTINORI
26 GENERAZIONI



Climate

After mild autumn and winter seasons with little rain, spring 2016 in Chianti Classico began with favorable weather conditions that encouraged early bud break about 10 days ahead of average. Cool, wet weather set in during the month of May up until mid June but didn't have an adverse effect on the critical phases of bloom and fruit set. Summer was hot and dry without heat spikes up to the end of August, perfect conditions to maintain optimal balance in the vines' growth cycle and perfect berry development. Temperatures during the harvest were normal for the period with several rainy events that alternated with long stretches of sunny, breezy weather allowing for optimal grape maturation. The harvest of Sangiovese for Badia a Passignano took place between the end of September and the first few days of October

Vinification

After destemming, the berries were carefully selected and gently crushed. Alcoholic fermentation lasted 10 days and was followed by an additional period of 10-12 days of maceration with the skins. The wine was then racked and transferred to oak barrels where it underwent malolactic fermentation. Aging took place in Hungarian oak barrels and a small percentage of French oak, for several months. Each of our vineyard blocks was kept separate during the entire process, picking, fermenting and aging to preserve the unique characteristics, flavors and aromas of each vineyard parcel. During barrel aging, each individual lot was regularly tasted and evaluated to achieve the desired level of oak influences and bring out its maximum expression. Once aging was completed, final blends were assembled and the wine was bottled at the Badia a Passignano estate. The wine aged in the bottle for an additional period before being released.

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.

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Tasting Notes

Badia a Passignano 2016 is ruby red in color. On the nose it expresses aromas of red fruit, cherries and morello cherries combined with intense yet delicate floral notes and white chocolate. The palate is rich, lively and balanced with supple, velvety tannins that give the wine elegance, great character and excellent persistence of flavors.

Awards

Wine Advocate 94/100 USA **James Suckling** 96/100 USA **Galloni** 94/100 USA **Wine Spectator** 94/100 USA