Marchesi
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Climate

Mild and dry winter weather marked the beginning of the 2020 growing season in Chianti Classico, only at the end of March did a short cold spell impact the region. These climatic conditions encouraged bud break earlier than usual. Spring brought average rainfall and cooler temperatures and was followed by a hot summer season, uninterrupted by excessive heat events. Scattered rain showers provided the just right amount of moisture to allow grape clusters to go through optimal growth and ripening phases. The month of September, when harvesting operations got underway, brought light precipitation especially at the end of the month allowing the grapes to reach peak phenolic maturity. The grape harvest began during the last half of September and was completed at the beginning 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 10-12 days of maceration on the skins. After the wine was racked and malolactic fermentation was complete, the wine was aged in Hungarian oak, and a small percentage in French oak, for several months. During this phase, the wine was tasted regularly to reach the maximum expression of oak aging. 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.

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Tasting Notes

Badia a Passignano 2020 is deep ruby red in color. The nose presents notes of black cherries, dog rose, delicate hints of milk chocolate and cocoa. The bouquet is completed by floral aromas of lavender, irises, saffron and slightly aromatic powder. The palate is lively, vibrant, lean and defined by a long, savory finish.