



BADILANTE Toscana Indicazione Geografica Tipica Sangiovese

Grape Harvest dates 2019: start second week of September.

Vineyards: All of the vines are planted at high density (from 6200 to 6500 vines/hectare) and the main training system is the double guyot, the soil is heterogeneous, some vines (60%) are on light and sandy soil with neutral pH, and a minor amount (30%) in a clay and gravelly soil with higher pH. The medium altitude is 200 m.

Grape varieties: Sangiovese

Winemaking: fermentations take place in concrete baths, using traditional methodology: native yeasts, skin maceration times of 15/20 days at temperatures of 27-29°C; polyphenol extraction is obtained with manual delestages alternated at punchdowns.

Maturing and refinement: the wine refines for 12 months in cement casks.

Time storage vintage 2019: 7-8 years, date of bottling: March 2021.

Number of bottles produced: 50.000 bottles.

Organoleptic analysis: the colour is ruby red. The bouquet is characterized by red fruit notes complemented by spicy hints. On the mouth it delivers medium body and freshness, derived from the quality of the tannins and the balanced acidity. Thanks to its versatility Badilante is perfect in combination with informal food or light-medium dishes from Tuscan tradition.