



## Badia di Morrone Chianti "I Sodi del Paretaio"

**Appellation:** Chianti DOCG

**Type:** Red, dry

**Blend:** 85% Sangiovese, 15% Cabernet Sauvignon, Merlot and Syrah

Chianti is undoubtedly, and on a worldwide basis, Italy's most famous wine. The Gaslini Alberti family has always contributed to the prestige of this appellation with their "I Sodi del Paretaio", a typical expression of the wine, fragrant and elegant and of good richness and intensity as well, the pleasure sought and found in opening a good bottle of Chianti.

### Tasting Notes

**Color:** Ruby red of medium intensity.

**Bouquet:** A fresh with distinct fruity and floral overtones.

**Taste:** Pleasing and versatile to the palate with a well balanced acidity and soft, mature tannins.

### Food Pairing

A perfect wine for salami, cheese, and red meat.

### Vineyard Notes

**Production Area:** Mainly N'antia.

**Vineyard Elevation:** 150 meters (500 feet) a.s.l.

**Planting System:** Spurred Cordon.

**Soil:** A soil rich in sand and organic material with medium calcareous content.

### Winemaking Notes

**Harvest:** Hand picked first 10 days of October.

**Vinification:** fermented in stainless steel tanks with a 8-day long maceration.

**Aging:** 10-months in stainless steel or concrete tanks, held at least 2 months in bottle before release.



*Badia di Morrone is an historic estate located in Terricciola, in the Terre di Pisa, a stone's throw from the sea. The property surrounds the historic abbey, called Badia di Morrone, founded by Hugh of the Cadolingi in 1089. Most of the surrounding 600 hectares are woods of cypress, oak, and holm oak, with 40 hectares set aside for olive groves, and 110 hectares for vineyards. The estate was purchased by the Gaslini Alberti family in 1939. It is run by Filippo and Alessandra Alberti today. All the land around Badia di Morrone has been dedicated to agriculture for hundreds of years. The land was an ancient seabed, rich in marine fossils, which infuse various clay and sandy deposits. The variety of soil types and the micro-climates of hills and valleys enables the production of expressive and unique wines.*