



Badia di Morrone Chianti Riserva "I Sodi del Paretaio"

Appellation: Chianti Riserva DOCG

Type: Red, dry

Varietal: 100% Sangiovese

This all-Sangiovese Riserva spends 18 months in 44 hl French oak ovals and a brief period in concrete vats, the result is a Chianti boasting ripe, glossy tannins.

Tasting Notes

Color: Ruby red with garnet colored undertones when aged.

Bouquet: A pleasurable freshness on the nose with notes of red fruit. Soft and pleasurable on the palate as well, with ripe and elegant tannins. This wine will show more finesse as it ages.

Taste: Pleasurable with ripe red fruit and complex herb and mineral notes. The finish is long with soft, full tannins.

Food Pairing

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

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

Aging: 18 months in 1,160 gallon (4,400 liter) oak casks.



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.