



Badia di Morrone Vin Santo del Chianti

Appellation: Vin Santo del Chianti DOC

Region: Toscana

Type: White, sweet

Blend: Mostly Trebbiano, with an even mix of Malvasia Bianca and Colombana

In other parts of Tuscany, the typical grape varieties for Vin Santo are Trebbiano and Malvasia. The Vin Santo of the Badia di Morrone, instead, utilizes Colombana as well, a typical grape of this part of Tuscany. The wine is produced in a rigorously traditional way, leaving the grape bunches to dry until February in order to increase the sugar content as the grapes dry and raisinate. The must then ferments and ages in small barrels for a minimum of four years.

Tasting Notes

Color: A brilliant golden yellow with amber highlights.

Bouquet: Good freshness with intense notes of apricots, almonds, and hazelnuts.

Taste: Dense, savory with a pleasurable and complex sweetness, soft in its tannins with good persistence and a nice balance of acidity.

Food Pairing

An excellent match with dry pastry or aged cheese accompanied by honey or jam or marmelade. It is also a superior wine for meditation or for moments of relaxation.

Vinyard Notes

Production Area: Grassi.

Elevation: 200 meters (650 feet) a.s.l.

Exposure: East.

Planting System: Spur pruned, cordon trained.

Soil: Rich in sand and organic material with medium calcareous content.

Winemaking Notes

Harvest: Mid-September.

Vinification: The grapes hung to dry from the rafters of a well-ventilated loft until January. Once dried, the grapes are pressed and the juice left to ferment slowly in new oak barrels for aging.

Aging: At least 4 years in *feuillat* (Tuscan small 30 gallon oak barrels).



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.