



VINITY
WINE COMPANY

Badia di Morrona Chianti "I Sodi del Paretaio"

Overview

- In the rolling countryside of Terricciola, where the hills of Pisa unfold between two of Tuscany's great cities, Badia di Morrona has crafted wine for generations. The Gaslini Alberti family has called this land home since 1939. Sangiovese leads the way — 85% of the blend — joined by Cabernet Sauvignon, Merlot and Syrah from vines planted densely into sandy, limestone-rich soil ; wild berry, blue flower, and a fresh spice on the nose.

Appellation: Chianti DOCG

Varietal: 85% Sangiovese, 15% blend of Cabernet Sauvignon, Merlot and Syrah.

Type: Red, dry

Winemaking and Vineyard Notes

Production Area: Colline Pisane (Pisan Hills), Terricciola, between Pisa and Florence

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

Density: 5,600 plants per hectare

Planting System: Spurred Cordon.

Soil: Sandy, limestone-rich

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; no oak.

Tasting Notes

Color: Ruby red with garnet colored undertones with aging.

Bouquet: Notes of red fruit, dried cherry, and — with further age — earthy notes of truffle, leather, and underbrush.

Palate: Full-bodied and rounded, with dried cherry and star anise notes framed by polished structure. Long, balanced finish.

Alcohol: 13.5%

Serving Temperature: Best served between 16°C and 18°C (60-64° F).

Food Pairing

Ideal with salami and cured meats, red meat, and game. Also excellent with aged cheeses and hearty Tuscan fare.



Badia di Morrona is a historic Tuscan estate rooted in the Pisan Hills of Terricciola, its origins tracing to an 11th-century Benedictine abbey. Owned by the Gaslini Alberti family since 1939, the estate spans 600 hectares, with 110 under vine, blending Chianti DOCG tradition with international varieties like Cabernet Sauvignon and Syrah. Their signature I Sodi del Paretaio showcases Sangiovese-driven elegance, while sandy limestone soils and south-facing exposures lend distinct character to every bottle. Dedicated equally to viticulture and olive oil production, Badia di Morrona represents the seamless marriage of centuries-old tradition and modern winemaking philosophy.