



VINITY
WINE COMPANY

Badia di Morrona Chianti Riserva "I Sodi del Paretaio"

Overview

- Since the 11th century, Benedictine monks tended these hills in Terricciola, midway between Pisa and Florence. Today the Gaslini Alberti family carries that legacy forward at Badia di Morrona, and I Sodi del Paretaio Chianti Riserva is their finest tribute to it. 100% Sangiovese: no blending partners, no shortcuts. Eighteen months in large oak casks round every edge, coaxing out ripe red fruit, gentle spice, and soft, polished tannins.

Appellation: Chianti Riserva DOCG

Varietal: 100% Sangiovese

Type: Red, dry

Winemaking and Vineyard Notes

Production Area: Colline Pisani; Terricciola, between Pisa and Florence.

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

Planting System: Spurred Cordon.

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

Harvest: Third decade of September.

Fermentation: Traditional maceration and fermentation.

Aging: 12 months in 40HL wooden casks.

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.