



Badia di Morrona

Vin Santo del Chianti

Overview

- In other parts of Tuscany, the typical grape varieties for Vin Santo are Trebbiano and Malvasia. The Vin Santo of the Badia di Morrona, 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.

Appellation: Vin Santo del Chianti DOC

Varietals: Trebbiano, Malvasia Bianca, and Colombana (a local grape variety distinctive to this part of Tuscany)

Type: White, sweet

Winemaking and Vineyard 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.

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).

Tasting Notes

Color: A brilliant golden yellow with amber highlights.

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

Palate: 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.



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 DCG 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.