



DECEMBER 2020

**Badia a Coltibuono Vin Santo del
Chianti Classico DOC - 2011**

wine review online

PRODUCER PROFILE

Winery Owner(s):

Emanuela, Paolo, and Roberto Stucchi Prinetti

Winemaker:

Roberto Stucchi Prinetti, with consultant

Maurizio Castelli

Winery Founded:

1846 (1957 as a commercial winery)

Region:

Tuscany

Vin Santo is not one of my go-to wines, but after a Zoom seminar with Roberto Stucchi Prinetti of Badia a Coltibuono, I took his advice and approached it as a meditation wine. It has a lovely golden pale amber color and aromas of maple syrup and roasted walnuts. It has a viscous mouthfeel and very sweet flavors of dried fig, maple syrup, toasted nuts with notes of lemon zest. Over time, I began to realize that the lemony acidity shines through the extravagant flavors creating mouthwatering balance. It gave me a new appreciation of this delightful wine.

Stucchi Prinetti explained that Vin Santo is part of Chianti's history, something that everyone makes, a sharecropper's wine. At Badia a Coltibuono they early-harvest Trebbiano and Malvasia grapes and dry them indoors until they are raisins. They are

fermented and aged in sealed barrels stored in the attic for six years. So, you have this development of a little bit of "flor" after it has finished fermenting. You have the oxidation character, you have the concentration that comes from the evaporation, so layers and layers of a lot of interesting flavors. We chose a style for balance of fruit and oxidation, the acidity and sweetness. He recommends sharp cheeses, blue cheeses and pates though he prefers it with savory foods like a traditional Tuscan chicken liver crostini.

- *Rebecca Murphy*