

WINE STORY

Cultusboni RS Chianti Classico was created with the goal of showing a more contemporary style of Chianti Classico made with only Sangiovese. Each year, the winery sources grapes from different areas in Chianti Classico, looking to build the complexity that comes from the many distinctive characters of Sangiovese in different terroirs. The winemaker likes this wine so much, he put his initials on it. With the 2018 vintage winery decided to update the brand name to *Cultusboni*, which shares the same meaning of Coltibuono or "good harvest" in Latin.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Throughout Chianti Classico
ELEVATION:	
SOILS:	
TRAINING SYSTEM:	
FARMING PRACTICES:	Organic and conventional sustainable
AGE OF VINES:	
YIELD:	
GRAPES:	100% Sangiovese
TYPE OF YEAST:	Native and cultured
FERMENTATION:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	
FILTRATION:	
AGING CONTAINER:	Oak barrels and casks
AGING TIME:	
BOTTLE AGING TIME:	1 month
PRODUCTION:	
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	13.50%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:		EXTRACT:	28 g/l



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