



Online Enotec MASTER INFORMATION SHEET Form / Modulo SCHEDA INFORMATIVA MASTER online

Complete Wine Name

BADIA AL COLLE CHIANTI DOCG

Vintage (Year only)

2021

General Information

Company Legal Name

TENUTE PICCINI SPA

Brand Name

BADIA AL COLLE

Brand History

The story of the Piccini family behind Badia al Colle is a story of four generations of passion, values, and knowledge of wine. Piccini is grounded to the Tuscan land and its traditions, but its not bound by it. In fact, Piccini today has an orange soul, a color that perfectly represents our vibrant dynamic and innovative personality, and an international brand, the brand of a company known and appreciated. The family owns five estates in Italy ranging from Tuscany to Basilicata to Sicily. Located in the heart of Chianti Classico, Piccini is today one of the major players in Tuscany and its wines are distributed to 80 countries throughout the world. Guided only by passion for winemaking, from him the next generations inherited the most important rule in Piccini winemaking: "It is not how much you do, but how much passion in the doing." Nowadays, Tenute Piccini has four separate estate in its portfolio and ranks as one of the most recognized brands of Tuscan wine in the world.

Winemaker Name

ALESSIO CIOMEI

Key Wine Facts

Product Group (Red, White, Rose, Sparkling, etc.)

Red Wine

Grape varietal(s). Please include % of each grape listed.

95% Sangiovese, 5% Ciliegiolo

Alcohol % on Laboratory Analysis

12.93

Alcohol % on Label

13

Acidity %

5.35

Residual Sugar

<1

Vineyard

Province/Region (Abuzzo, Basilicata, Marche, Piemonte, etc.)

Tuscany

Appellation Name/Zone

Chianti Area

Appellation Quality

DOCG

Single Vineyard or Commune?

Commune

Vineyard Name

none

Vineyard Exposition (North, South, East, West, etc.)

South, South-East

What is the Soil Type?

The terrains in the zone are just as diverse as the altitudes and various types of soil characteristic of the Chianti zone bear no relation to the communal boundaries. However it can be said that clay is the major component as well as fragmented rock in the form on stones

Harvest & Winegrowing

Harvest method

Machine

Farming Practices

	All Wines	White Wines	Red Wines	Rose Wines	No Wines
Are you Certified Organic by a third party?					✓
Are you following Organic farming practices, but not certified?					✓
Are you Certified Sustainable by a third party?					✓
Are you following Sustainable farming practices, but not certified?	✓				
Are your wines "Certified Natural Wines" by any third party?					✓
Would you consider your wine to be "Natural"?					✓
Do you use indigenous yeasts in your fermentations?					✓
Do you use any animal-based ingredients in the production of your wines?					✓
Are your wines Certified Vegan?					✓
Are your wines fined or filtered?	✓				
Do you use any sulfites in the production of your wines?	✓				

	All Wines	White Wines	Red Wines	Rose Wines	No Wines
Do you use any stabilizing agents in the production of your wines?	✓				
Do you use any oak adjuncts in the production of your wines?					✓
Do you use any acid management tools in the production of your wines?					✓
Are your wines Gluten-free?					✓
Are your wines Kosher?					✓
Are your wines Non-GMO?					✓

Describe the weather during this growing season-what challenges did you face?

Lower quantities, due to the frost occurred in Spring, but excellent quality. It will be considered as one of the best vintages for Chianti production. Luckily, the hot summer as been followed by regular rains in Autumn, which brought the right amount of water to the vines.

Harvest Date/Vendemmia

September

Winemaking

Did you crush and destem, or did you use the stems?

Crush and destem

Cold maceration used, if so how long?

None

Type of yeast used? Commercial or indigenous?

Commercial

Punch down or pump over?

Pump over

Malolactic Fermentation?

Yes

If malolactic, what percentage?

100%

Post fermentation maceration used? If so, how long?

None

Fermentation temperature

Max 28°C

If wood, what is the barrel size, age & type of oak?

-

Barrel cooper and forest, toast level of oak

-

Aging time in stainless tank or wood, etc.

9 months

Additional aging time in bottle

-

Aging Potential

5 years

Tasting Notes

Describe the wine's COLOR

Ruby red

Describe the wine's AROMA

Typical Sangiovese based wine, plum, violet, cherries, hearth

Food pairings/abbinamenti gastronomici

It may be paired with a wide variety of foods, from first course dishes and hearty soups to roasts and pizza....what's most important is to drink it in good company

Enter winemaker tasting notes.

It's a well-structured, smooth wine, with soft tannins and distinct notes of red fruit

Packaging and Packing

Type of bottle closure

Agglomerated Cork

Container Type

Bottle

Container Material

Glass

Case Box Material

Cardboard

Bottle type and color (Burgundy, Bordeaux, Renning, etc.)

Bordolaise green

Weight per FULL bottle in LBS (bottle + wine)

2.43

Bottle Dimensions

	Width	Height
Dimensions in INCHES	2,95	3,15

Bottles per Case

12 pack (8.00 Euro Ex-Cellar or under per bottle / 8,00 Euro Ex Cantina o meno a bottiglia)

Case Dimensions

	Length	Width	Height
Dimensions in INCHES	12.40	9.25	11.61

Cases / Pallet Configuration

12-Pack: 56 cases / pallet

Layers / Pallet

4

Cases / Layer

14

UPC Code

8002793960563 Verified 04182022

COLA # 20356001000643 verified 04182022**Estimated Total Bottles to be allocated to the U.S.**

60.000

BADIA AL COLLE CHIANTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2021

DRY RED WINE

BOTTLED BY: GEPIS SPA - CASTELLINA IN CHIANTI - ITALY

NELLO STABILIMENTO DI CASOLE D'ELSA - ITALY

PRODUCT OF ITALY

CONTAINS SULFITES

NET CONTENTS 750 ML ALCOHOL 13% BY VOL

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

IMPORTED BY:

ENOTEC IMPORTS INC

Greenwood Village, CO



www.enotec.net

8002793960563

BADIA AL COLLE



Chianti

Denominazione di Origine Controllata e Garantita