

# ITALY

## Badia a Coltibuono

### Building on Tradition

This estate makes its home in an 11th-century monastery that has been in the Stucchi Prinetti family since 1846. The abbey now houses the aging cellars, an olive press and rooms for guests. Badia a Coltibuono's 148 acres of vineyards are located about 10 miles away in Monti (Gaiole), in the historic heart of the Chianti Classico region.

Badia a Coltibuono began bottling and labeling its own wines in the 1960s, producing traditional, long-lived Chianti Classico from Monti's limestone soils. The wines are aged for 12 to 24 months in mostly neutral oak casks.

The estate is managed by Emanuela Stucchi Prinetti and her three brothers: Roberto, Paolo and Guido. The vineyards were replanted in the late '90s, mostly to Sangiovese, with smaller blocks of local grapes Canaiolo, Ciliegiolo, Malvasia Nera and others. A new vinification facility, next to the vineyards, was completed in 1997.

In 2016, Stucchi Prinetti introduced a new wine, Montebello, under the Toscana IGT designation. It is the result of 10 years of research on the different selections of Sangiovese planted in the Montebello vineyard, along with other ancient and indigenous grape varieties. The debut vintage, 2011, draws on Mammolo, Ciliegiolo, Pugnietello, Colorino, Sanforte, Malvasia Nera, Canaiolo, Fogliatonda and Sangiovese for the blend.

Montebello complements the fine lineup of Chianti Classicos from Badia a Coltibuono, at prices that range from \$20 to \$60. Vin Santo is also a specialty. —B.S.



Badia a Coltibuono's Emanuela Stucchi Prinetti

**Badia a Coltibuono Vin Santo del Chianti Classico Occhio di Pernice 2006**  
95 | \$70/375ml | 200 cases made

This dessert-style white is intense and concentrated, but structured, with apricot, caramel, brown butter and walnut flavors allied to a lean frame. Sangiovese.

**Badia a Coltibuono Vin Santo del Chianti Classico 2008** | 93 | \$40/375ml | 700 cases made

Moderate sweetness and lively acidity buoy walnut, dried peach, salted butter and caramel flavors in this expressive white made from dried grapes. Trebbiano and Malvasia.

**Badia a Coltibuono Toscana Montebello 2011** | 92 | \$60 | 1,100 cases made

A blend of nine indigenous grape varieties. The floral, cherry, leather, tobacco and earth flavors are backed by dusty tannins, gaining harmony and elegance with air.

**Badia a Coltibuono Chianti Classico Riserva 2011** | 91 | \$35 | 4,500 cases made

Reveals mellow notes of leather and woody spice around the cherry core. Mostly Sangiovese, with Canaiolo, Ciliegiolo and Colorino.

**Badia a Coltibuono Chianti Classico Cultus Boni Riserva 2011** | 90 | \$30 | 800 cases made

This was the prototype for Montebello, using the same nine grape varieties. The only wine from the estate that is aged partly in *barriques*, this is balanced and expressive, offering cherry, leather, earth and tobacco flavors.

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