



Technical Information

Style: Still, Red

Varietal(s): 100% Sangiovese

ABV (%): 14

pH: -

Residual Sugar (g/L): -

Total Acidity(g/L): 6.32

Volatile Acidity(g/L): -

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: no

Biodynamic: No

Sustainable certification: no

Vineyard & Viticulture Practice

Fruit comes from La Badiola in Radda in Chianti, one of the higher-altitude sites in the portfolio at 570 metres above sea level. The vineyards have south-east and south-west exposures. Soils are mainly Galestro limestone and Arenaria sandstone, with mixed textures that support freshness, elegance and mineral definition. Vines are 21 years old, trained by spur cordon and planted at 6,660 vines per hectare.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8 016118 16117 7

Bottle Weight (g): 1600

Bottle Dimension (mm): H301, Dia78

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 859

Case Dimension (mm): L262 x W323 x H165

Vintage Notes

The 2022 vintage was characterised by a mild winter with limited rainfall. Spring temperatures rose steadily, supporting even vegetative growth, while hot, dry conditions continued through flowering and fruit set. The dry summer thickened grape skins and helped the fruit withstand ripening. Low rainfall reduced yields, but grape health was strong. Harvest ran from 1 September to 6 October, with La Badiola picked on 3 and 4 October.

Vinification

The grapes were hand-picked on 3 and 4 October and vinified in stainless steel truncated-cone vats. Fermentation took place at 26 to 28°C, followed by 17 days of maceration to build structure, fruit definition and tannin quality. The wine was aged for 16 months in 500-litre French oak barrels, 30% new, then finished for five months in concrete tanks before bottling in December 2024.

Tasting Notes

Badiola Chianti Classico Gran Selezione 2022 shows great elegance and freshness, with wild berry and red-fruit notes. The palate is refined and lifted, shaped by the high-altitude Radda site and its limestone-sandstone soils. Medium-bodied with fine tannins, it offers red fruit, savoury nuance and mineral detail. The finish is fresh, precise and persistent, giving a poised expression of Chianti Classico Gran Selezione.

Food Pairing

Pair with pot roast, game, mushrooms, seasoned cheeses, roast pork, duck, porcini pasta, lamb with herbs or Tuscan bean dishes.