

BIBBIANO



CHIANTI CLASSICO

BIBBIANO 2019



GENERAL REMARKS: This wine is the expression of all the territorial features of the vineyard, and is produced using grapes grown on both exposures of the property.

PRODUCTION ZONE: All the Estate's vineyards in Bibbiano, Castellina in Chianti

VINEYARD SURFACE AREA: 30 hectares

SOIL TYPE: Clay lime and mixed stratified limestone rock

EXPOSURE: South-West and North-East

GRAPE YIELD PER HECTARE: 70 quintals

HARVEST PERIOD: From mid-September

COMPOSITION: 100% Sangiovese grapes

FERMENTATION: 16 days in stainless steel

AGEING: 12 months in concrete tanks

NUMBER OF BOTTLES: 60,000

ALCOHOL CONTENT: 13.50%

NET DRY EXTRACT: 30.0 g/l

TOTAL ACIDITY: 5.69 g/l

BOTTLE SIZES: 0.375 l and 0.750 l in typical Bordeaux bottle

GROWING SEASON: Mild winter, spring with frosts and frequent rains, hot yet breezy summer with timely rains, hot and dry autumn.

COLOR: Deep and brilliant ruby red

AROMAS: Violet, rose

NOSE: Dry, harmonious