

BIBBIANO



CHIANTI CLASSICO

BIBBIANO 2015



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

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

VINEYARD SURFACE AREA: 27 hectares

SOIL TYPE: Clay lime and mixed stratified limestone rock

EXPOSURE: South-West and North-East

HARVEST PERIOD: from 9 September

GRAPE YIELD PER HECTARE: 70 quintals

COMPOSITION: Sangiovese 100%

FERMENTATION: 16 days in stainless steel

AGEING: 12 months in cement vats

NUMBER OF BOTTLES: 60.000

PERCENTAGE OF ALCOHOL: 13,50%

NET DRY EXTRACT: 29,7 g/l

TOTAL ACIDITY: 5,3 g/l

BOTTLE SIZES: 0.375 L and 0.75 L in typical Bordeaux bottle

COLOR: Deep and brilliant ruby red

AROMAS: Violet, rose

TASTE: Consistently fruity and tannic