

# BIBBIANO



CHIANTI CLASSICO

## SAN LORENZO A BIBBIANO TRADIZIONE 2013

**GENERAL REMARKS:** From the half-barriques of a true “family stock”, a few, precious bottles dedicated to San Lorenzo, patron saint of the Bibbiano Chapel.

**PRODUCTION ZONE:** Bibbiano, Castellina in Chianti, from the vineyards on the Montornello exposure.

**SOIL TYPE:** Pliocene calcareous-clay sediments, with stratified limestone rock in the form of river pebbles, dissolved with blades of sand, chalk and red clay

**EXPOSURE:** North-East

**HARVEST PERIOD:** end of October

**COMPOSITION:** Malvasia del Chianti 50% and Trebbiano 50%

**FERMENTATION AND AGEING:** Three years in small casks made of various types of wood.

**NUMBER OF BOTTLES:** 1.000

**PERCENTAGE OF ALCOHOL:** 14,00%

**SUGAR RESIDUE:** 130 g/l

**BOTTLE SIZES:** 0.375 L

**COLOR:** Intense golden.

**AROMAS:** Dehydrated apricot, dried fruit and nuts.

**TASTE:** Decided acidity, fruity aftertaste.



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