

BIBBIANO



CHIANTI CLASSICO

SCAPPALEPRE 2017



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

SOIL TYPE: Clay lime and mixed stratified limestone rock

EXPOSURE: South-West and North-East

HARVEST PERIOD: Beginning of September

COMPOSITION: 100% Sangiovese

FERMENTATION: Vinified off the skins

AGEING: Steel

NUMBER OF BOTTLES: 2.000

PERCENTAGE OF ALCOHOL: 14,50%

NET DRY EXTRACT: 21,0 g/l

TOTAL ACIDITY: 5,6 g/l

BOTTLE SIZES: 0.75 L in Burgundy bottle.