

# BIBBIANO



CHIANTI CLASSICO

## VIGNA DEL CAPANNINO 2008



**CLASSIFICATION:** Chianti Classico Riserva

**GENERAL REMARKS:** Vine produced using only the best vintages of Sangiovese Grosso clone grapes, monopoly of the Capannino vineyard, which overlooks Monteriggioni

**PRODUCTION ZONE:** Bibbiano, Castellina in Chianti

**CRU:** Vigna del Capannino (Capannino vineyard)

**VINEYARD SURFACE AREA:** 5 hectares

**SOIL TYPE:** Piocene blue clay, deep stratified limestone schistose rock

**EXPOSURE:** South-West

**HARVEST PERIOD:** from 24 September

**GRAPE YIELD PER HECTARE:** 50 quintals

**COMPOSITION:** 100% Sangiovese Grosso clone, monopoly of Capannino Vineyard

**FERMENTATION:** 25 days in cement vats, délestage

**AGEING:** 20 months, partly in cement and partly in French oak barrels and in Slavonian oak barrels; additional 6 months ageing in bottles

**NUMBER OF BOTTLES:** 16.000

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

**NET DRY EXTRACT:** 32,5 g/l

**TOTAL ACIDITY:** 5,6 g/l

**BOTTLE SIZES:** 0.75 L and 1.5 L in typical Bordeaux bottle

**COLOR:** Very intense and deep ruby red

**AROMAS:** Prune, blackberry and sour black cherry, with spicy hints of tobacco and balsamic

**TASTE:** Fine and elegant, sapid and soft, of ripe tannins, with a decisive mineral taste

**PRIZES:** RP 91, GG 94