

# BIBBIANO



CHIANTI CLASSICO

## VIGNA DEL CAPANNINO 2011



**CLASSIFICATION:** Chianti Classico Gran Selezione

**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:** 7 hectares

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

**EXPOSURE:** South-West

**HARVEST PERIOD:** from 20 September

**GRAPE YIELD PER HECTARE:** 50 quintals

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

**FERMENTATION:** 26 days in cement vats, délestage

**AGEING:** 24 months, partly in cement and partly in French oak barrels and in Slavonian oak barrels; additional 6 months ageing in bottles

**NUMBER OF BOTTLES:** 20.000

**PERCENTAGE OF ALCOHOL:** 14,50%

**NET DRY EXTRACT:** 33,6 g/l

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

**BOTTLE SIZES:** 0.75 L, 1.5 L, 3 L and 5 L in typical Bordeaux bottle

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

**AROMAS:** Intense, of prune and blackberry, with hints of cocoa and black pepper

**TASTE:** Powerful, of woody undergrowth and balsamic notes, sapid and mineral

**PRIZES:** JS 94, RP 90, VE 92, MV argento, DEC bronzo