BIBBIANO

BIBBIANO 2024

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' vineyards in Bibbiano, Castellina in Chianti.

SOIL TYPE: Clay lime and mixed stratified limestone rock.

EXPOSURE: South-West and North-East.

HARVEST PERIOD: From mid September

GRAPE YIELD PER HECTARE: 70 quintals

GRAPES: Sangiovese 100%

FERMENTATION: 16 days in stainless steel

AGEING: 12 months in cement vats

NUMBER OF BOTTLES: 90.000

PERCENTAGE OF ALCOHOL: 13,00%

NET DRY EXTRACT: 29,5 g/l

TOTAL ACIDITY: 5,80 g/l

GROWING SEASON: A mild winter was followed by a cool and rainy spring, an unstable and unsettled June, and then a very hot and dry July. The end of summer and autumn were highly variable, with rainfall that made the harvest challenging but also yielded large quantities of grapes.

COLOR: Purple reflections on a ruby red.

AROMAS: Delicate hints of orange peel, intense violet, and rose.

TASTE: Notes of redcurrant, strawberries, and cherries with a hint of peach and vanilla