BIBBIANO

VIGNA DEL CAPANNINO 2021

GENERAL REMARKS: Capannino was planted in the '50s from an idea of Gambelli, who saw a certain similarity with Montalcino area and he used Sangiovese Grosso vines.

VINEYARD SURFACE AREA: 7 hectares

SOIL TYPE: Pliocene blue clay, deep stratified limestone schistose rock.

EXPOSURE: South-West

HARVEST PERIOD: From the beginning of October.

GRAPE YIELD PER HECTARE: 50 qli.

GRAPES: 100% Sangiovese Grosso clone.

FERMENTATION: 33 days in cement vats.

AGEING: 24 months, partly in cement and partly in French oak barrels and in Slavonian oak barrels.

NUMBER OF BOTTLES: 15.000.

PERCENTAGE OF ALCOHOL: 14,50 %

NET DRY EXTRACT: 32,7 g/l

TOTAL ACIDITY: 6,25 g/l

GROWING SEASON: Rigid February with a few snowy days, warm and rainy spring, hot but breezy summer cooled by rain, and brilliant and dry September and October.

COLOR: Intense ruby red, with purple hues.

AROMAS: Sour black cherry, prune, and balsamic with sweet spices, cinnamon, and cloves.

TASTE: Marked sapidity wrapped in elegant softness.