

BIBBIANO



BIBBIANO 2021

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

VINEYARD SURFACE AREA: 37 hectares

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: 60.000

PERCENTAGE OF ALCOHOL: 14,00%

NET DRY EXTRACT: 30,7 g/l

TOTAL ACIDITY: 6,1 g/l

BOTTLE SIZES: 0.75 L in typical Bordeaux bottle

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: Purple reflections on a deep 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

**Tenuta di Bibbiano
Società Agricola S.r.l.**

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