BIBBIANO

BIBBIANO 2022

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: 14,00%

NET DRY EXTRACT: 30,3 g/l

TOTAL ACIDITY: 5,53 g/l

GROWING SEASON: a mild winter with low precipitation. Spring started with average temperatures, which gradually rose; the summer continued with high temperatures and a long dry spell, until a more regular September.

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