

BIBBIANO



VIGNE DI MONTORNELLO 2019

GENERAL REMARKS: Produced with Sangiovese grapes grown on the Montornello exposure; if the summer is cool and rainy this wine's structure is diluted and develops a more ample complexity

CLASSIFICATION: Chianti Classico Gran Selezione

PRODUCTION ZONE: Bibbiano, Castellina in Chianti

CRU: Montornello Vineyards

VINEYARD SURFACE AREA: 15 hectares

SOIL TYPE: Pliocene calcareous-clay sediments, with stratified limestone rock in the form of river pebbles, dissolved with blades of sand, chalk and red clay

EXPOSURE: North-East

HARVEST PERIOD: from October 10

GRAPE YIELD PER HECTARE: 45 quintals

GRAPES: Sangiovese 100%

FERMENTATION: 33 days in cement vats, délestage

AGEING: 24 months, partly in cement and partly in French oak barrels; additional 6 month's ageing in bottle

NUMBER OF BOTTLES: 15.000

ALCOOL: 14,50%

NET DRY EXTRACT: 31,6 g/l

TOTAL ACIDITY: 6,15 g/l

BOTTLE SIZES: 0.75, 1.5, 3, and 5 l in a typical Bordeaux bottle

GROWING SEASON: Mild winter; spring with frosts and frequent rains; hot yet breezy summer with timely rains; hot and dry autumn.

COLOR: Intense ruby red, garnet hues.

AROMAS: Cherry, sour black cherry, ripe red fruits with hints of underbrush and spice

TASTE: Dense structure accompanied by a lively freshness and persistent flavor

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

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