

# BIBBIANO



## BIBBIANO RISERVA 2020

**GENERAL REMARKS:** The Riserva is produced using grapes cultivated on both exposures of the property; it represents a tribute to the tradition of our territory.

**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 the end of September.

**GRAPE YIELD PER HECTARE:** 65 quintals.

**GRAPES:** Sangiovese 100%.

**FERMENTATION:** 23 days in stainless steel and cement.

**AGEING:** 18 months, half in cement and half in barrels made of French oak.

**NUMBER OF BOTTLES:** 20.000.

**PERCENTAGE OF ALCOHOL:** 14,50%.

**NET DRY EXTRACT:** 33,2 g/l.

**TOTAL ACIDITY:** 6,64 g/l.

**GROWING SEASON:** Warm winter followed by a hot spring with no rain; June and early July unstable and stormy; end of summer and autumn without precipitation.

**COLOR:** Brilliant ruby red.

**AROMAS:** Prune and cherry.

**TASTE:** Dry and harmonious with soft tannins.