

BIBBIANO



CHIANTI CLASSICO

BIBBIANO 2020

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

COMPOSITION: Sangiovese 100%

FERMENTATION: 16 days in stainless steel

AGEING: 12 months in cement vats

NUMBER OF BOTTLES: 60.000

PERCENTAGE OF ALCOHOL: 14,50%

NET DRY EXTRACT: 34,1 g/l

TOTAL ACIDITY: 6,61 g/l

BOTTLE SIZES: 0.75 L in typical Bordeaux bottle

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: Deep and brilliant ruby red

AROMAS: Violet, rose

TASTE: Dry, harmonious

PRIZES: WS 90, JS 91, VINOUS 90



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