

BIBBIANO



CHIANTI CLASSICO

LISTRICE 2018

PRODUCTION ZONE: All the Estates's vineyards in Bibbiano, Castellina in Chianti

SOIL TYPE: Clay lime and mixed stratified limestone rock

EXPOSURE: South-West and North-East

HARVEST PERIOD: Beginning of September

COMPOSITION: Chianti Malvasia Bianca 60%, Trebbiano 40%

FERMENTATION: in steel

AGEING: Steel

NUMBER OF BOTTLES: 2.000

PERCENTAGE OF ALCOHOL: 12,50%

NET DRY EXTRACT: 18,0 g/l

TOTAL ACIDITY: 5,4 g/l

BOTTLE SIZES: 0.75 L in Burgundy bottle.



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