

BIBBIANO



CHIANTI CLASSICO

LISTRICE 2020



PRODUCTION ZONE: The vineyards on the Montornello exposure

SOIL TYPE: Clay lime and mixed stratified limestone rock

EXPOSURE: South-West and North-East

HARVEST PERIOD: Early September

COMPOSITION: Chianti Malvasia Bianca 60%, Trebbiano 40%

FERMENTATION: In stainless steel

AGEING: Stainless steel

NUMBER OF BOTTLES: 2,000

ALCOHOL CONTENT: 13.5%

NET DRY EXTRACT: 18.0 g/l

TOTAL ACIDITY: 5 g/l

BOTTLE SIZE: 0.75 l in Burgundy 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.