

CHIANTI CLASSICO

PASSOTASSO 2019

PRODUCTION ZONE: All the Estate'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: Sangiovese and other native varieties

FERMENTATIO: Stainless steel

FERMENTATION AND AGEING: Stainless steel

NUMBER OF BOTTLES: 26.000

PERCENTAGE OF ALCOHOL: 14,00%

NET DRY EXTRACT: 29.7 g/l

TOTAL ACIDITY: Decided acidity, fruity aftertaste.

BOTTLE SIZES: 0.75 l in Burgundy bottle

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



