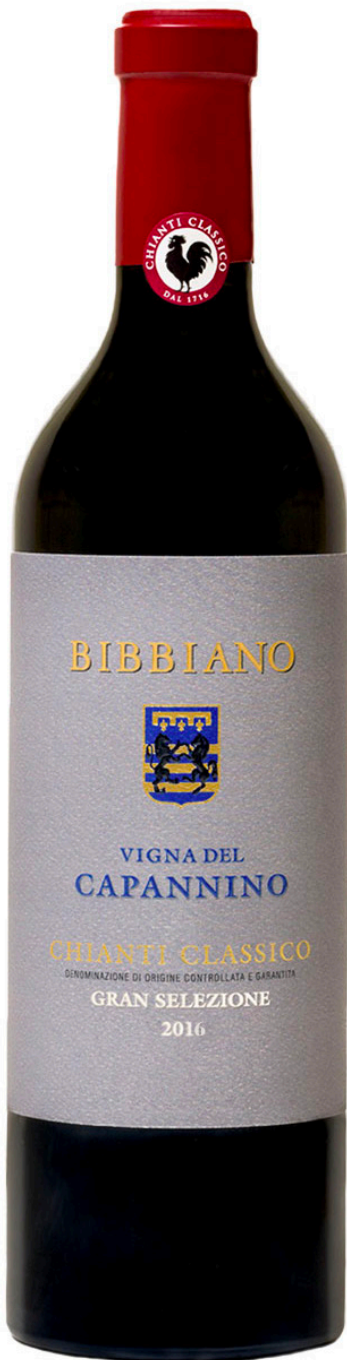


BIBBIANO



CHIANTI CLASSICO

VIGNA DEL CAPANNINO 2016



CLASSIFICATION: Chianti Classico Gran Selezione

GENERAL REMARKS: Vine produced using only the best vintages of Sangiovese Grosso clone grapes, monopoly of the Capannino vineyard, which overlooks Monteriggioni

PRODUCTION ZONE: Bibbiano, Castellina in Chianti

CRU: Vigna del Capannino (Capannino vineyard)

VINEYARD SURFACE AREA: 7 hectares

SOIL TYPE: Piocene blue clay, deep stratified limestone schistose rock

EXPOSURE: South-West

HARVEST PERIOD: from October 10

GRAPE YIELD PER HECTARE: 50 quintals

COMPOSITION: 100% Sangiovese Grosso clone, monopoly of Capannino Vineyard

FERMENTATION: 33 days in cement vats, délestage

AGEING: 24 months, partly in cement and partly in French oak barrels and in Slavonian oak barrels; additional 6 months ageing in bottles

NUMBER OF BOTTLES: 30.000

PERCENTAGE OF ALCOHOL: 15,00%

NET DRY EXTRACT: 33,8 g/l

TOTAL ACIDITY: 6,0 g/l

BOTTLE SIZES: 0.75 L, 1.5 L, 3 L and 5 L in typical Bordeaux bottle

COLOR: Intense ruby red, with purple hues

AROMAS: Sour black cherry, prune, balsamic with sweet spices, cinnamon and cloves

TASTE: Outstanding flavor wrapped in elegant softness