

# BIBBIANO



CHIANTI CLASSICO

## VIGNA DEL CAPANNINO 2018



**CLASSIFICATION:** Chianti Classico Gran Selezione

**GENERAL COMMENTS:** Wine 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:** Pliocene blue clay, deep stratified limestone schistose rock

**EXPOSURE:** South-West

**HARVEST PERIOD:** From the beginning of October

**GRAPE YIELD PER HECTARE:** 50 quintals

**COMPOSITION:** 100% Sangiovese Grosso clone, monopoly of the Capannino vineyard

**FERMENTATION:** 33 days in concrete vats, délestage

**AGEING:** 24 months, partly in concrete and partly in French oak barrels and in Slavonian oak barrels: additional 6 months ageing in bottles.

**NUMBER OF BOTTLES:** 30.000

**ALCOHOL CONTENT:** 15.00%

**NET DRY EXTRACT:** 33.3 g/l

**TOTAL ACIDITY:** 5.79 g/l

**BOTTLE SIZES:** 0.75 and 1.5 l in typical Bordeaux bottle

**GROWING SEASON:** Cold, snowy winter; cool and moist spring and summer; hot and windy autumn.

**COLOR:** Intense ruby red, with purple hues

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

**NOSE:** Marked sapidity wrapped in elegant softness

**PRIZES:** GR 🏆 🏆 🏆