

BIBBIANO



CHIANTI CLASSICO

VIGNA DEL CAPANNINO 2019



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 🏆 🏆 🏆