

BIBBIANO



CHIANTI CLASSICO

VIGNE DI MONTORNELLO 2016



CLASSIFICATION: Chianti Classico Gran Selezione

GENERAL REMARKS: Produced with Sangiovese grapes grown on the Montornello exposure; if the summer is cool and rainy this wine's structure is diluted and develops a more ample complexity

PRODUCTION ZONE: Bibbiano, Castellina in Chianti

CRU: Montornello Vineyards

VINEYARD SURFACE AREA: 15 hectares

SOIL TYPE: Pliocene calcareous-clay sediments, with stratified limestone rock in the form of river pebbles, dissolved with blades of sand, chalk and red clay

EXPOSURE: North-East

HARVEST PERIOD: from October 10

GRAPE YIELD PER HECTARE: 45 quintals

COMPOSITION: Sangiovese 100%

FERMENTATION: 33 days in cement vats, délestage

AGEING: 24 months, partly in cement and partly in French oak barrels; additional 6 month's ageing in bottle

NUMBER OF BOTTLES: 15.000

PERCENTAGE OF ALCOHOL: 14,50%

NET DRY EXTRACT: 32,8 g/l

TOTAL ACIDITY: 5,9 g/l

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

COLOR: Intense ruby red, garnet hues

AROMAS: Cherry, sour black cherry, ripe red fruits with hints of underbrush

TASTE: Dense structure accompanied by lively freshness and persistent flavor

PRIZES: WS 95