

BIBBIANO



CHIANTI CLASSICO

VIGNE DI MONTORNELLO 2018

CLASSIFICATION: Chianti Classico Gran Selezione

GENERAL COMMENTS: Produced with Sangiovese grapes grown on the Montornello exposure; if the summer is cool and rainy this wine's structure is diluted and it 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: 100% Sangiovese grapes

FERMENTATION: 33 days in concrete vats, délestage

AGEING: 36 months, partly in concrete and partly in French oak barrels; additional 6 months of ageing in bottles

NUMBER OF BOTTLES: 30,000

ALCOHOL CONTENT: 15%

NET DRY EXTRACT: 33.5 g/l

TOTAL ACIDITY: 6.07 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, garnet hues

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

NOSE: Dense structure accompanied by lively freshness and persistent flavor



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