

# BIBBIANO



CHIANTI CLASSICO

## VIGNE DI MONTORNELLO 2019

**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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