

BIBBIANO



CHIANTI CLASSICO

BIBBIANACCIO 2011



PRODUCTION ZONE: All the Estates's vineyards in Bibbiano, Castellina in Chianti

SOIL TYPE: Clay lime and mixed stratified limestone rock

EXPOSURE: South-West and North-East

HARVEST PERIOD: end of September

COMPOSITION: Sangiovese 50%, Colorino 44%, Chianti Malvasia Bianca and Trebbiano 6%

FERMENTATION: In small casks of French wood, bâtonnage

AGEING: 24 months, of which 12 in French oak barrels and 12 in Slavonian oak barrels

NUMBER OF BOTTLES: 2.000

PERCENTAGE OF ALCOHOL: 14,50%

NET DRY EXTRACT: 32,9 g/l

TOTAL ACIDITY: 6,0 g/l

BOTTLE SIZES: 0.75 L, 1.5 L, 3 L and 5 L in Burgundy bottles.

PRIZES: LM 93, RP 90, WS 93, VE 94, VB ★★★★★, BIB 🍷🍷🍷🍷, LM 89

Tenuta di Bibbiano Località Bibbiano, 76, 53011 Castellina in Chianti (Siena)

P.I. / C.F. / VAT No. 00522320522 | SDI USAL8PV | Email info@bibbiano.com | Ph. +39 0577 743065 | Fax +39 0577 743202