

# BIBBIANO



CHIANTI CLASSICO

## BIBBIANACCIO 2015



**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:** from 15 September

**COMPOSITION:** Sangiovese 50%, Colorino 45%, Chianti Malvasia Bianca and Trebbiano 5%

**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:** 32,0 g/l

**TOTAL ACIDITY:** 5,3 g/l

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

**PRIZES:** BIB 🍷🍷🍷🍷, VB ★★★, LM 93

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