

BIBBIANO



CHIANTI CLASSICO

Wine Spectator 96



BIBBIANO RISERVA 2015

GENERAL REMARKS: The Riserva is produced using grapes cultivated on both exposures of the property; it represents a tribute to the tradition of our territory

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

VINEYARD SURFACE AREA: 27 hectares

SOIL TYPE: Clay lime and mixed stratified limestone rock

EXPOSURE: South-West and North-East

HARVEST PERIOD: from 15 September

GRAPE YIELD PER HECTARE: 65 quintals

COMPOSITION: Sangiovese 100%

FERMENTATION: 23 days in stainless steel and cement

AGEING: 18 months, half in cement and half in barrels made of French oak

NUMBER OF BOTTLES: 30.000

PERCENTAGE OF ALCOHOL: 14,50%

NET DRY EXTRACT: 31,0 g/l

TOTAL ACIDITY: 5,0 g/l

BOTTLE SIZES: 0.75 L and 1.5 L in typical Bordeaux bottle

COLOR: Deep ruby red

AROMAS: Violet and rose

TASTE: Juicy and fruity with soft tannins

PRIZES: GR 🏆, VE 89, VB ★★★, WS 96, DW 93