

BIBBIANO



CHIANTI CLASSICO

LISTRICE 2017



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: Beginning of September

COMPOSITION: Chianti Malvasia Bianca 60%, Trebbiano 40%

FERMENTATION: in steel

AGEING: Steel

NUMBER OF BOTTLES: 2.000

PERCENTAGE OF ALCOHOL: 12,50%

NET DRY EXTRACT: 18,0 g/l

TOTAL ACIDITY: 5,4 g/l

BOTTLE SIZES: 0.75 L in Burgundy bottle.

PRIZES: LM 89, Vt *tt*, BIB *🍷🍷🍷*, VB *★★*, VE 86

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