

BIBBIANO



CHIANTI CLASSICO

VIGNA DEL CAPANNINO 2010



CLASSIFICATION: Chianti Classico Gran Selezione

GENERAL REMARKS: Vine produced using only the best vintages of Sangiovese Grosso clone grapes, monopoly of the Capannino vineyard, which overlooks Monteriggioni

PRODUCTION ZONE: Bibbiano, Castellina in Chianti

CRU: Vigna del Capannino (Capannino vineyard)

VINEYARD SURFACE AREA: 5 hectares

SOIL TYPE: Piocene blue clay, deep stratified limestone schistose rock

EXPOSURE: South-West

HARVEST PERIOD: from 22 September

GRAPE YIELD PER HECTARE: 50 quintals

COMPOSITION: 100% Sangiovese Grosso clone, monopoly of Capannino Vineyard

FERMENTATION: 25 days in cement vats, délestage

AGEING: 24 months, partly in cement and partly in French oak barrels and in Slavonian oak barrels; additional 6 months ageing in bottles

NUMBER OF BOTTLES: 20.000

PERCENTAGE OF ALCOHOL: 14,30%

NET DRY EXTRACT: 33,4 g/l

TOTAL ACIDITY: 5,4 g/l

BOTTLE SIZES: 0.75 L, 1.5 L, 3 L and 5 L in typical Bordeaux bottle

COLOR: Very intense and deep ruby red

AROMAS: Complex, of prune and sour black cherry, with spicy hints of tobacco, woody undergrowth and balsamic

TASTE: Powerful structure, fine and elegant, sapid and soft with ripe tannins, decisive mineral taste

PRIZES: WS 92, RP 92, JS 90, DEC argento, GG 90, MV oro, GR 🏆 🏆, BIB 🏆 🏆 🏆 🏆, ES 16.5, VE 91