

BIBBIANO



CHIANTI CLASSICO

Wine Spectator 96



VIGNA DEL CAPANNINO 2015

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: 7 hectares

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

EXPOSURE: South-West

HARVEST PERIOD: from 18 September

GRAPE YIELD PER HECTARE: 50 quintals

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

FERMENTATION: 32 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: 15.000

PERCENTAGE OF ALCOHOL: 15,00%

NET DRY EXTRACT: 33,0 g/l

TOTAL ACIDITY: 5,2 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: Prune, sour black cherry and currant with hints of cocoa, biscuit and mint

TASTE: Powerful, of woody undergrowth and balsamic notes, sapid and mineral

PRIZES: RP 93, JS 88, GR 🏆🏆, VT 🏆🏆🏆🏆, VB ★★★★★, WS 96