

BIBBIANO



CHIANTI CLASSICO

VIGNE DI MONTORNELLO 2010



CLASSIFICATION: Chianti Classico Gran Selezione

GENERAL REMARKS: Produced with Sangiovese grapes grown on the Montornello exposure; if the summer is cool and rainy this wine's structure is diluted and develops a more ample complexity

PRODUCTION ZONE: Bibbiano, Castellina in Chianti

CRU: Montornello Vineyards

VINEYARD SURFACE AREA: 13 hectares

SOIL TYPE: Pliocene calcareous-clay sediments, with stratified limestone rock in the form of river pebbles, dissolved with blades of sand, chalk and red clay

EXPOSURE: North-East

HARVEST PERIOD: from 26 September

GRAPE YIELD PER HECTARE: 65 quintals

COMPOSITION: Sangiovese 100%

FERMENTATION: 22 days in cement vats

AGEING: 18 months, partly in cement and partly in barriques and French oak barrels

NUMBER OF BOTTLES: 30.000

PERCENTAGE OF ALCOHOL: 14,00%

NET DRY EXTRACT: 29,6 g/l

TOTAL ACIDITY: 5,6 g/l

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

COLOR: Very brilliant ruby red, with violet hues

AROMAS: Sour black cherry, raspberry with hints of tobacco and cocoa

TASTE: Elegant and fresh acidity, rounded and soft tannins

PRIZES: GR 🏆 🏆, DEC argento