

BIBBIANO



CHIANTI CLASSICO

BIBBIANACCIO 2016



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

SOIL TYPE: Clay lime and mixed stratified limestone rock

EXPOSURE: South-West and North-East

HARVEST PERIOD: From mid-September

COMPOSITION: Sangiovese 50%, Colorino 45%, Chianti Malvasia Bianca and Trebbiano 5%

FERMENTATION: In small casks of Franch wood, bâtonnage

AGEING: 24 months, of which 12 in French oak barrels and 12 in Slavonian oak barrels

NUMBER OF BOTTLES: 2,000

ALCOHOL CONTENT: 14.50%

NET DRY EXTRACT: 33.0 g/l

TOTAL ACIDITY: 5.3 g/l

BOTTLE SIZES: 0.75 l, 1.5 l, 3 l and 5 l in Burgundy bottles

GROWING SEASON: A year with an early, cold and dry winter, cool spring and hot summer, though with cool nights.