

BIBBIANO



CHIANTI CLASSICO

BIBBIANO RISERVA 2017



GENERAL COMMENTS: The Riserva is produced using grapes cultivated on both exposures of the property; it represents a tribute to the tradition of our territory.

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

VINEYARD SURFACE AREA: 25 hectares

SOIL TYPE: Clay lime and mixed stratified limestone rock

EXPOSURE: South-West and North-East

HARVEST PERIOD: From the end of September

GRAPE YIELD PER HECTARE: 65 quintals

COMPOSITION: 100% Sangiovese grapes

FERMENTATION: 23 days in stainless steel and concrete

AGEING: 18 months, half in concrete and half in barrels made of French oak

NUMBER OF BOTTLES: 15,000

ALCOHOL CONTENT: 14.0%

NET DRY EXTRACT: 33.5 g/l

TOTAL ACIDITY: 5.97 g/l

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

GROWING SEASON: A year with a warm winter, limited winter and spring rainfall, dry and hot summer with little temperature variation between day and night.

COLOR: Deep ruby red

AROMAS: Prune and cherry

NOSE: Juicy and fruity with soft tannins

PRIZES: GR 🏆 🏆 🏆