

BIBBIANO



CHIANTI CLASSICO

LISTRICE 2019



PRODUCTION ZONE: The vineyards on the Montornello exposure.

SOIL TYPE: Clay lime and mixed stratified limestone rock

EXPOSURE: South-West and North-East

HARVEST PERIOD: Beginning of September

COMPOSITION: Chianti Malvasia Bianca 60%, Trebbiano 40%

FERMENTATION: In stainless steel

AGEING: Stainless steel

NUMBER OF BOTTLES: 2.000

ALCOHOL CONTENT: 13.5%

NET DRY EXTRACT: 18.0 g/l

TOTAL ACIDITY: 5 g/l

BOTTLE SIZES: 0.75 l in Burgundy bottle

GROWING SEASON: Mild winter, spring with frosts and frequent rains; hot yet breezy summer with timely rains, hot and dry autumn.