

BIBBIANO



CHIANTI CLASSICO

BIBBIANO RISERVA 2019



GENERAL REMARKS: 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 Estates' vineyards in Bibbiano, Castellina in Chianti

VINEYARD SURFACE AREA: 37 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: Sangiovese 100%

FERMENTATION: 23 days in stainless steel and cement

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

NUMBER OF BOTTLES: 30.000

PERCENTAGE OF ALCOHOL: 14,50%

NET DRY EXTRACT: 31,3 g/l

TOTAL ACIDITY: 5,92 g/l

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

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

COLOR: Brilliant ruby red

AROMAS: Prune and cherry

TASTE: Dry and harmonious with soft tannins

PRIZES: J.S 93, VINOUS 90

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