

BIBBIANO



CHIANTI CLASSICO

VIGNA DEL CAPANNINO 2019

GENERAL REMARKS: Vine produced using only the best vintages of Sangiovese Grosso clone grapes, monopoly of the Capannino vineyard, which overlooks Monteriggioni

CLASSIFICATION: Chianti Classico Gran Selezione

PRODUCTION ZONE: Bibbiano, Castellina in Chianti

VINEYARD SURFACE AREA: 7 hectares

CRU: Vigna del Capannino (Capannino vineyard)

SOIL TYPE: Piocene blue clay, deep stratified limestone schistose rock

EXPOSURE: South-West

HARVEST PERIOD: From the beginning of October

GRAPE YIELD PER HECTARE: 50 quintals

COMPOSITION: 100% Sangiovese Grosso clone, monopoly of Capannino Vineyard

FERMENTATION: 33 days in cement vats, délestage

AGEING: 24 months, partly in cement and partly in French oak barrels and in Slavonian oak barrels; additional 6 months ageing in bottles

NUMBER OF BOTTLES: 15.000

PERCENTAGE OF ALCOHOL: 14,5 %

NET DRY EXTRACT: 31,8 g/l

TOTAL ACIDITY: 5,85 g/l


BOTTLE SIZES: 0,750 e 1,500 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: Intense ruby red, with purple hues

AROMAS: Sour black cherry, prune, and balsamic with sweet spices, cinnamon, and cloves

TASTE: Marked sapidity wrapped in elegant softness

PRIZES: WS 94, JS 95, GR  VINOUS 91



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