

# BIBBIANO



CHIANTI CLASSICO



## VIGNE DI MONTORNELLO 2019

**GENERAL REMARKS:** Produced with Sangiovese grapes grown on the Montornello exposure; if the summer is cool and rainy this wine's structure is diluted and develops a more ample complexity

**CLASSIFICATION:** Chianti Classico Gran Selezione

**PRODUCTION ZONE:** Bibbiano, Castellina in Chianti

**CRU:** Montornello Vineyards

**VINEYARD SURFACE AREA:** 15 hectares

**SOIL TYPE:** Pliocene calcareous-clay sediments, with stratified limestone rock in the form of river pebbles, dissolved with blades of sand, chalk and red clay

**EXPOSURE:** North-East

**HARVEST PERIOD:** from October 10

**GRAPE YIELD PER HECTARE:** 45 quintals

**COMPOSITION:** Sangiovese 100%

**FERMENTATION:** 33 days in cement vats, délestage

**AGEING:** 24 months, partly in cement and partly in French oak barrels; additional 6 month's ageing in bottle

**NUMBER OF BOTTLES:** 15.000

**ALCOOL:** 14,50%

**NET DRY EXTRACT:** 31,6 g/l

**TOTAL ACIDITY:** 6,15 g/l

**BOTTLE SIZES:** 0,75, 1,5, 3, and 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:** Intense ruby red, garnet hues.

**AROMAS:** Cherry, sour black cherry, ripe red fruits with hints of underbrush and spice

**TASTE:** Dense structure accompanied by a lively freshness and persistent flavor

**PRIZES:** WS 94, JS 93, VINOUS 90

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