

# BIBBIANO



CHIANTI CLASSICO

## BIBBIANO 2021



**GENERAL REMARKS:** This wine is the expression of all the territorial features of the vineyard, using grapes grown on both exposures of the property

**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 mid-September

**GRAPE YIELD PER HECTARE:** 70 quintals

**COMPOSITION:** Sangiovese 100%

**FERMENTATION:** 16 days in stainless steel

**AGEING:** 12 months in cement vats

**NUMBER OF BOTTLES:** 60.000

**PERCENTAGE OF ALCOHOL:** 14,00%

**NET DRY EXTRACT:** 30,7 g/l

**TOTAL ACIDITY:** 6,1 g/l

**BOTTLE SIZES:** 0.75 L in typical Bordeaux bottle

**GROWING SEASON:** Rigid February with a few snowy days, warm and rainy spring, hot but breezy summer cooled by rain, and brilliant and dry September and October

**COLOR:** Purple reflections on a deep ruby red

**AROMAS:** Delicate hints of orange peel, intense violet, and rose

**TASTE:** Notes of redcurrant, strawberries, and cherries with a hint of peach and vanilla

Tenuta di Bibbiano Località Bibbiano, 76, 53011 Castellina in Chianti (Siena)

P.I. / C.F. / VAT No. 00522320522 | SDI USAL8PV | Email [info@bibbiano.com](mailto:info@bibbiano.com) | Ph. +39 0577 743065 | Fax +39 0577 743202