



## TENUTA DI BIBBIANO

### San Lorenzo a Bibbiano Vin Santo del Chianti Classico Vintage: 2010

Area of Production: **Bibbiano, Castellina in Chianti**

Surface covered by vineyards: **2 hectares**

Composition: **Malvasia and Trebbiano**

Vines planted in: 1966

Type of soil: Calcareous clay, and loose

Exposure: North East

From the kegs of a true "family reserve" we create the few precious bottles of Vin Santo, dedicated to Saint Lawrence, the patron saint of the Bibbiano Chapel.

Once from our Malvasia and Trebbiano grapes, today from our Sangiovese grapes, after several years of maturation, we develop a special wine with a rich aroma and scents of dried apricot, peach and almond. It is a fine round wine, fully bodied and elegant, that blends perfectly with foie gras, pâté and aged cheese.

**Colour:** Golden Yellow with Amber- colored notes

**Bouquet:** With a rich aroma and scents of dried apricot, peach, and almond

**Taste:** Velvety and mouth filling on the palate.

Number of bottles:

Alcohol: 14%

Net dry extract g/l: 39,70

Total acidity g/l: 6,20

Yield, grapes per hectares:

Bottle type: 0,375 ml

**Award: Decanter Magazine**

[https://www.youtube.com/watch?v=hqSa-5v\\_WfU](https://www.youtube.com/watch?v=hqSa-5v_WfU)

[www.tenutadibibbiano.it](http://www.tenutadibibbiano.it)

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