BIBBIANO

Chianti Classico Montornello DOCG

Production Area: Bibbiano, Castellina in Chianti.

Grape Variety: 100% Sangiovese

Soil Type: Calcerous-clay, loose, with presence of basin stone pills and Crete Rosse Senesi stone

Vinification and Ageing: After alcoholic fermentation, followed by maceration on the skins for about three weeks, the wine was transferred to mature in French oak barriques for about 18 months going through malolactic fermentation. After bottling, the wine was left to refine for about 4 months.

Colour: Ruby red, intense, bright with purplish notes

Bouquet: Delicate, pleasant and intense; spicy notes of tobacco and cocoa stand out among marked notes of red fruits.

Taste: Excellent structure, extremely pleasant and fresh, thanks to the right balance between a remarkable acid strength and the elegance of the mellow ripe tannins. This cru gives an interesting persistent finish.

Serving suggestions: Try with roast lamb with rosemary and garlic; roast or braised veal, especially with mushrooms; Tuscan-style sausages and beans; game, especially pheasant and wild boar; steak, especially T bone or ribeye.

Awards

88 points, Wine Spectator

89 points, Robert Parker Wine Advocate

2 bicchieri, Gambero Rosso

Decanter Silver Medal

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