



ENOCLASSICA selection

Chianti Classico, Castellina in Chianti DOCG

Producer Tenuta di Bibbiano

Winemaker Stefano Porcinai

Estate Founded 1950

Country Italy

Region Toscana

Appellation Chianti Classico DOCG

Grape Varietal 95% Sangiovese
5% Colorino

Soil Composition Calcareous Clay and mixed alberese

Elevation 270-300 Meters

Fermentation Method Vinified in cement for 20 days

Aging Rests in Slovenian oak casks for 4 months, followed by another 3 months in bottle prior to release.

Alcohol Content 13.5%

Tasting Notes Soft, round, and fresh with bright red fruits, supple brightness and characteristics of cherry and red raspberry. Medium bodied.

