



ENOCLASSICA

selection

Montornello, Chianti Classico DOCG

Producer Tenuta di Bibbiano

Winemaker Stefano Porcinai

Estate Founded 1950

Country Italy

Region Toscana

Appellation Chianti Classico DOCG

Cru Montornello

Grape Varietal 100% Sangiovese

Soil Composition Calcareous Clay and mixed alberese

Elevation 270-300 meters

Fermentation Method Fermented and rested on skins for about a month

Aging Matured for 9 months in Slovenian oaks casks and then for an additional 4 months in bottle prior to release.

Alcohol Content 14.5%

Tasting Notes Intensely flavored and dark garnet in color, the benefits of the maturation in large oak softens the tannin and brings forward the dark fruit and soft earth flavours. Balanced and full in the mouth, this Montornello lingers at the finish with hints of cocoa and cherry.

