



ENOCLASSICA

selection

Vigna del Capannino, Chianti Classico

Producer Tenuta di Bibbiano

Winemaker Stefano Porcinai

Estate Founded 1950

Country Italy

Region Toscana

Appellation Chianti Classico DOCG

Cru Vigna del Capannino

Grap Varietal 100% Sangiovese Grosso

Soil Composition Calcareous Clay with deep alberese

Fermentation Method Fermented and macerated on skins for 20 days

Aging Aged for 18 months in a mixture of Slovenian oak casks, and Allier and Nevers barriques. Refined in bottle for an additional 6 months.

* Riserva bottled only in the best vintages

Alcohol Content 14%

Tasting Notes Intensely aromatic and complex; full bodied and redolent of ripe cherries, sun drenched earth, and dark chocolate. The palate is warm and silky with soft tannin and generous fruit. On the finish this Chianti lingers with a balance of weight and acidity, even with age.

