

TENUTA DI BIBBIANO

Castellina in Chianti, Chianti Classico, Toscana, Italy



ABOUT THE PRODUCER

Located near Castellina in Chianti on calcareous clay and alberese stony soils in the Chianti Classico wine zone, Bibbiano is a prestigious 220-hectare wine estate, of which 37 hectares are under vine. It has been owned by the Marrocchesi Marzi family since 1865, with an entrepreneurial spirit and tradition passed down from father to son. Between the 1950s and 1970s, the estate was restructured under the guidance of Signor Gambelli, the Sangiovese guru, who introduced the high-quality clone of Sangiovese Grosso from Montalcino. Their decades-long association with Gambelli still lives on in their traditional approach to winemaking. Bibbiano's wines are classically structured, pale in color, perfumed, and fine-boned, making them one of today's finest producers of Sangiovese wines.

Read more - www.bibbiano.com/?lang=en



IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

The winery is certified Organic

TOTAL AREA UNDER VINE

37 Hectares

LOCATION OF VINEYARDS

Castellina in Chianti

SOIL DETAILS

Bibbiano lays on a soft hill of 300 mt high, a seabed platform aged 10 million years of clays with intercalations of sandstones and conglomerates of lacustrine deposits. The N-E side of the hill (Vigne di Montornello) has calcareous silt with sediments of diverse kinds of clay (red and brown), with stratified limestone rock in the form of river (round) pebbles, dissolved with veins of sand and chalk. The S-W side (Vigna del Capannino) has pure grey-blu clay with deep stratified limestone schistose rock of alberese type.



IN THE CELLAR

WINEMAKER

Davide Biagiotti, Maurizio Castelli

YEAST UTILIZED

Yeast selected from local surroundings

FILTRATION STABILIZATION

No clarification only natural sedimentation and light filtration before the bottling

FERMENTATION & AGING VESSELS

Maceration of 25 to 35 days on the skins in temperature controlled stainless steel tanks and concrete vats. Pumping up and delestage practices very days. Fermentation in concrete vats and aging of 8 up 24 months in wood barrels (20 to 50 hl French oak). Before releasing additional aging of 6 months in bottles



ADDITIONAL NOTES

WINEMAKING STYLE

Bibbiano's philosophy and vision is resumed in its motto 'consistency of the tradition': to produce high quality wines, exalting the soul of its distinctive territory (through the commitment of the Sangiovese) and respecting the lessons, the values and the jobs who preceded us (Bibbiano's human heritage); without losing the authentic style of Chianti Classico to improve the balance and elegance notes of the wines, with distinctive and powerful personalities and very clear texture.

WINES PRODUCED

Passotasso Rosso Toscana, Listrice bianco Toscana, Chianti Classico Bibbiano, Chianti Classico Bibbiano Riserva, Chianti Classico Gran Selezione Vigne di Montornello, Chianti Classico Gran Selezione Vigna del Capannino, Bibbianaccio Toscana

TOTAL PRODUCTION

Depending on the vintage, roughly 180.000 bottles

