

BIBBIANO



BIBBIANO 2024

GENERAL REMARKS: This wine is the expression of all the territorial features of the vineyard, using grapes grown on both exposures of the property.

PRODUCTION ZONE: All the Estates' vineyards in Bibbiano, Castellina in Chianti.

SOIL TYPE: Clay lime and mixed stratified limestone rock.

EXPOSURE: South-West and North-East.

HARVEST PERIOD: From mid September

GRAPE YIELD PER HECTARE: 70 quintals

GRAPES: Sangiovese 100%

FERMENTATION: 16 days in stainless steel

AGEING: 12 months in cement vats

NUMBER OF BOTTLES: 90.000

PERCENTAGE OF ALCOHOL: 13,00%

NET DRY EXTRACT: 29,5 g/l

TOTAL ACIDITY: 5,80 g/l

GROWING SEASON: A mild winter was followed by a cool and rainy spring, an unstable and unsettled June, and then a very hot and dry July. The end of summer and autumn were highly variable, with rainfall that made the harvest challenging but also yielded large quantities of grapes.

COLOR: Purple reflections on a ruby red.

AROMAS: Delicate hints of orange peel, intense violet, and rose.

TASTE: Notes of redcurrant, strawberries, and cherries with a hint of peach and vanilla

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CHIANTI CLASSICO
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

RISERVA
MARZI

2022



RISERVA MARZI 2022

GENERAL REMARKS: The Riserva is produced using grapes cultivated on both exposures of the property; it represents a tribute to the tradition of our territory.

PRODUCTION ZONE: All the Estates' vineyards in Bibbiano, Castellina in Chianti.

SOIL TYPE: Clay lime and mixed stratified limestone rock.

EXPOSURE: South-West and North-East.

HARVEST PERIOD: From the end of September.

GRAPE YIELD x HECTARE: 65 quintals.

GRAPES: Sangiovese 100%.

FERMENTATION: 23 days in stainless steel and cement.

AGEING: 18 months, half in cement and half in barrels made of French oak.

NUMBER OF BOTTLES: 15.000.

PERCENTAGE OF ALCOHOL: 14,50%.

NET DRY EXTRACT: 30,8 g/l.

TOTAL ACIDITY: 5,84 g/l.

GROWING SEASON: a mild winter with low precipitation. Spring started with average temperatures, which gradually rose; the summer continued with high temperatures and a dry spell, until a more regular September.

COLOR: Brilliant ruby red.

AROMAS: Prune and cherry.

TASTE: Dry, harmonious with soft tannins.

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VIGNE DI
MONTORNELLO

CHIANTI CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

GRAN SELEZIONE
CASTELLINA
2021



VIGNE DI MONTORNELLO 2021.

GENERAL REMARKS: Montornello is an area of multiple parcels, encompassing the entire northern slope of Bibbiano's hill; planted with Sangiovese del Chianti it is a typical expression of the appellation.

VINEYARD SURFACE AREA: 15 ha.

SOIL TYPE: Pliocene calcareous-clay sediments, with stratified limestone rock in the form of river pebbles, dissolved with blades of sand, chalk and red clay.

EXPOSURE: North-East.

HARVEST PERIOD: from October 10.

GRAPE YIELD PER HECTARE: 45 qli.

GRAPES: Sangiovese 100%.

FERMENTATION: 33 days in cement vats.

AGEING: 24 months, partly in cement and partly in French oak barrels.

NUMBER OF BOTTLES: 15.000.

ALCOOL: 15,00%.

NET DRY EXTRACT: 31,4 g/l.

TOTAL ACIDITY: 6,08 g/l.

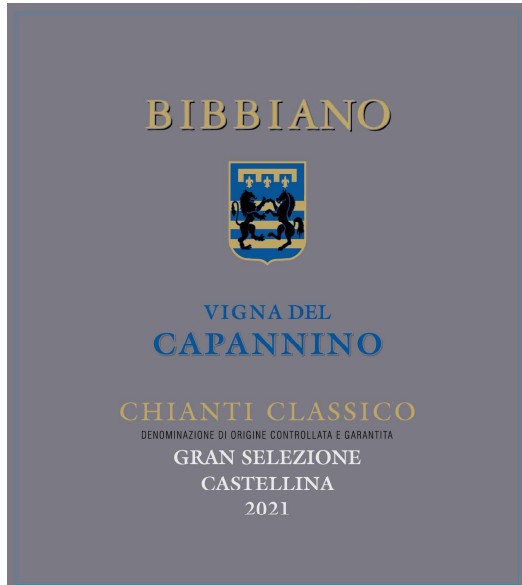
GROWING SEASON: Rigid February with a few snowy days, warm and rainy spring, hot but breezy summer cooled by rain, and brilliant and dry September and October.

COLOR: Intense ruby red, garnet hues.

AROMAS: Cherry, sour black cherry, ripe red fruits with hints of underbrush and spice.

TASTE: Dense structure accompanied by a lively freshness and persistent flavor.

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VIGNA DEL CAPANNINO 2021

GENERAL REMARKS: Capannino was planted in the '50s from an idea of Gambelli, who saw a certain similarity with Montalcino area and he used Sangiovese Grosso vines.

VINEYARD SURFACE AREA: 7 hectares

SOIL TYPE: Pliocene blue clay, deep stratified limestone schistose rock.

EXPOSURE: South-West

HARVEST PERIOD: From the beginning of October.

GRAPE YIELD PER HECTARE: 50 qli.

GRAPES: 100% Sangiovese Grosso clone.

FERMENTATION: 33 days in cement vats.

AGEING: 24 months, partly in cement and partly in French oak barrels and in Slavonian oak barrels.

NUMBER OF BOTTLES: 15.000.

PERCENTAGE OF ALCOHOL: 15,00 %

NET DRY EXTRACT: 32,7 g/l

TOTAL ACIDITY: 6,25 g/l

GROWING SEASON: Rigid February with a few snowy days, warm and rainy spring, hot but breezy summer cooled by rain, and brilliant and dry September and October.

COLOR: Intense ruby red, with purple hues.

AROMAS: Sour black cherry, prune, and balsamic with sweet spices, cinnamon, and cloves.

TASTE: Marked sapidity wrapped in elegant softness.

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PASSOTASSO

TOSCANA
INDICAZIONE GEOGRAFICA TIPICA
2024



PASSOTASSO 2024

GENERAL REMARKS: A tribute to the old idea of Chianti in the '*fiasco*', the youngest wine, '*il vino della casa*', easy and simple, a joy to drink.

VINEYARD SURFACE AREA: All the Estate's vineyards in Bibbiano.

SOIL TYPE: Clay lime and mild stratified limestone rock.

EXPOSURE: South-West and North-East.

HARVEST PERIOD: Beginning of September.

GRAPE YIELD PER HECTARE: 70 qli.

GRAPES: Sangiovese and other native varieties.

FERMENTATION: Stainless steel.

NUMBER OF BOTTLES: 20.000.

PERCENTAGE OF ALCOHOL: 13,00 %

NET DRY EXTRACT: 30,5 g/l

TOTAL ACIDITY: 5,85 g/l

GROWING SEASON: A mild winter was followed by a cool and rainy spring, an unstable and unsettled June, and then a very hot and dry July. The end of summer and autumn were highly variable, with rainfall that made the harvest challenging but also yielded large quantities of grapes.

COLOR: light purple red.

AROMAS: Fine aromas of bitter herbs, iron, dried orange rind.

TASTE: Juicy, structured and vertical in the end.

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LISTRICE

TOSCANA
INDICAZIONE GEOGRAFICA TIPICA

2025



LISTRICE 2025

GENERAL REMARKS: A white wine that represent the character of the territory, a 'chianti white'. Very gastronomical, not for 'poolside consumption'.

VINEYARD SURFACE AREA: All the Estate's vineyards in Bibbiano.

SOIL TYPE: Clay lime and mild stratified limestone rock.

EXPOSURE: South-West and North-East.

HARVEST PERIOD: Beginning of September.

GRAPE YIELD PER HECTARE: 70 qli.

GRAPES: 50% Trebbiano, 35% Grechetto, 15% Malvasia Bianca del Chianti Classico.

FERMENTATION: Stainless steel.

NUMBER OF BOTTLES: 7.000.

PERCENTAGE OF ALCOHOL: 13,50 %

NET DRY EXTRACT: 24,4 g/l

TOTAL ACIDITY: 6,04 g/l

GROWING SEASON: The 2025 growing season was marked by extreme climatic conditions, highlighting a clear warming trend compared to historical averages and a significant increase in adverse weather events. The year began with a mild winter and continued with one of the hottest summers.

COLOR: straw yellow.

AROMAS: Aromas of peach and rosemary on the nose, which lead to strong minerality and savouriness on the palate.

TASTE: Acidity is the key feature with an elegance persistent in the mout.

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SCAPPALEPRE

TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

2025



SCAPPALEPRE 2025

GENERAL REMARKS: A joyful rosé, where fruitiness and easy drinkability bring happiness to any moment.

VINEYARD SURFACE AREA: All the Estate's vineyards in Bibbiano.

SOIL TYPE: Clay lime and mild stratified limestone rock.

EXPOSURE: South-West and North-East.

HARVEST PERIOD: Beginning of September.

GRAPE YIELD PER HECTARE: 70 qli.

GRAPES: 50% Merlot, 50% Cilegiolo.

FERMENTATION: Stainless steel.

NUMBER OF BOTTLES: 3.000.

PERCENTAGE OF ALCOHOL: 13,00 %

NET DRY EXTRACT: 18,8 g/l

TOTAL ACIDITY: 5,61 g/l

GROWING SEASON: The 2025 growing season was marked by extreme climatic conditions, highlighting a clear warming trend compared to historical averages and a significant increase in adverse weather events. The year began with a mild winter and continued with one of the hottest summers.

COLOR: Pale onion-skin pink.

AROMAS: The nose is fresh and delicate, with aromas of wild strawberries, raspberry, and pomegranate, complemented by subtle floral notes of rose petals and a hint of citrus.

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BIBBIANACCIO 2018

GENERAL REMARKS: The name says it all: 'Il Ragazzaccio' – the bad boy, the black sheep of the family. A bold, unconventional union of Sangiovese and Colorino, it's Bibbianaccio's daring vision beyond the boundaries of Chianti Classico.

SOIL TYPE: Clay lime and mild stratified limestone rock.

EXPOSURE: South-West and North-East.

HARVEST PERIOD: Beginning of October.

GRAPE YIELD PER HECTARE: 40 qli.

GRAPES: Sangiovese 50%, Colorino 45%, Chianti Malvasia Bianca and Trebbiano 5%

FERMENTATION: In small casks of French wood, bâtonnage.

AGEING: 24 months, of which 12 in French oak barrels and 12 in Slavonian oak.

NUMBER OF BOTTLES: 2.000.

PERCENTAGE OF ALCOHOL: 14,50 %

NET DRY EXTRACT: 34 g/l

TOTAL ACIDITY: 5,92 g/l

GROWING SEASON: Cold, snowy winter; cool and moist spring and summer; hot and windy autumn.

COLOR: Deep and dark purple red.

AROMAS: truffle and woody spice with cherry, blackberry, vanilla.

TASTE: lots of red fruit, but also many tertiary notes of coffee, chocolate, iron, and leather.