



# Fattoria Bibbiani Poggio Vignoso Chianti D.O.C.G.

(PO-jo veen-YO-zo kee-AHN-tee)

Fattoria Bibbiani's "wine of the people," Poggio Vignoso as it is known at home, is a simple, delightful crowd pleaser. An exceptional, food-friendly wine that can be enjoyed with virtually anything. This wine is a remarkable value, it is surprisingly firm, and admirably balanced with intense dried cherries and floral notes. With such consistent quality, it is no surprise that this is one of our best sellers.



LOCATION

Toscana, Italia.  
*(Capraia e Limite)*  
20 hectares. 100 meters.



SOIL

Yellow tufo. Sandstone.  
Limestone. Clay.



ESTATE

Fattoria Bibbiani.  
*(fah-TOR-ee-ah  
bee-bee-AH-nee)*



VINE

Spurred Cordon.  
4,400-5,000 vines per hectare.  
2 bottles per plant average yield.



WINEMAKER

Luigi Donato &  
Fulvio Galgani.  
*(loo-EE-jee doh-NAH-toh)  
(FOOL-vee-oh gahl-GAH-nee)*



VINIFICATION

Fermentation, maceration,  
and malolactic in stainless steel.



VARIETALS

85% Sangiovese,  
10% Canaiolo,  
5% Malvasia Nera.



BARREL

10 year-old Slavonian oak.



RESIDUAL SUGAR

3.0 grams per liter.



MATURATION

7-12 months in the barrel.  
3 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

Varies.  
(3 year average: 5,000 cases)



ALCOHOL

11.5% by volume.



FOOD PAIRING

Red meat and hearty mushroom  
risottos; also a perfect wine for pizza.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

[www.svimports.com](http://www.svimports.com)