



Fattoria Bibbiani Pulignano I.G.T.

(pool-ee-NYA-no)

Fattoria Bibbiani has been making wine since the 1300's, and has one of the most storied histories in Toscana. The grounds are also home to a variety of plants and trees that are endangered in Central Italia. One of the rarest clones of the noble Sangiovese grape, Pulignano, is grown here, on only one hill in the world, and compares favorably with some of Italia's best Brunellos. Aged in French oak barriques for three years, Bibbiani's Pulignano is an exuberant, yet graceful ode to Sangiovese.



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.
.5 bottle per plant average yield.



WINEMAKER

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



VINIFICATION

Fermentation with prolonged stay
on skins in stainless steel.



VARIETALS

100% Sangiovese.



BARREL

1st and 2nd passage French oak barriques.



RESIDUAL SUGAR

0.5 grams per liter.



MATURATION

36 months in the barrel.
12-14 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

500 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Pot roast, wild game, and
aged Italian cheeses.



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

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