



Fattoria Bibbiani Treggiaia I.G.T.

(tray-JAI-ah)

For nearly a millennia, wine has been made at Fattoria Bibbiani, located in Montalbano, Toscana on the pilgrimage trail to Rome. Producers of our most popular Chianti, Poggio Vignoso, Bibbiani also presents Treggiaia, a blend of classic Sangiovese and Cabernet Sauvignon; a purist's delight—taut, but friendly.



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.
1 bottle 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

90% Sangiovese,
5% Canaiolo,
5% Cabernet Sauvignon.



BARREL

2nd passage French oak barriques.



RESIDUAL SUGAR

2.5 grams per liter.



MATURATION

12-18 months in the barrel.
3 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

1,000 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Perfect with light-hearted foods,
simple pastas, and fresh pizza.



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

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