



VINDEPENDENTS

Ormanni Chianti Classico

COUNTRY OF PRODUCTION	Italy
REGION OF PRODUCTION	Tuscany
APPELLATION	Chianti Classico DOCG
WINE STYLE	Still Red
ABV %	14.5%
RESIDUAL SUGAR (g/l)	> 0.5 g/l
CLOSURE	Cork
VEGAN	No
VEGETARIAN	No
ORGANIC	No
BIODYNAMIC	No
LOW SULPHUR	Yes

The Estate

The 13th Century Ormanni estate is located right in the heart of Chianti, between the towns of Poggibonsi and Castellina in Chianti. Proof of the incredible heritage of this Tuscan property can be found in Dante Alighieri's "Divina Commedia", where the Ormanni family is mentioned. For the last 200 years the estate has been owned by the Brini Batacchi family. The Ormanni property covers an area of 242 ha of land, 68 of which are vineyards dedicated principally to the cultivation of Sangiovese.

Winemaking

Fermentation in stainless steel tanks for 10-12 days at a controlled temperature of 27-28°C

Tasting Note and Food Pairing

Red ruby colour, intense fragrance and gentle and balanced taste, Chianti Classico Ormanni conjugates pride, elegance, fruitiness and a great drinkability. It accompanies cured meats, pasta with gravy, stewed and grilled meat and Tuscan cheese.

Other

