



Anno 1818

ORMANNI



CHIANTI CLASSICO D.O.C.G.

GRAPES

100% Sangiovese

PRODUCTION AREA

The vineyards are located in the municipality of Barberino Val d'Elsa in the Chianti DOCG appellation, at an altitude of 350-400 meters a.s.l. (1,140 - 1,300 feet a.s.l.).

VINIFICATION

Fermentation in stainless steel vats for 15-18 days at controlled temperature.

AGEING

In used barriques and barrels for 12 months.



MADE WITH ORGANIC GRAPES