

ORMANNI CHIANTI CLASSICO



100% Sangiovese. Red ruby color. Intense aromas of cherry and leather with hints of dark chocolate. Gentle and elegant flavors of sweet berries, leather, pepper, tobacco and oak. Rich and enveloping, well balanced acidity, fine tannins, good body and length. Pride, elegance, fruitiness and a great drinkability. It accompanies cured meats, pasta with gravy, stewed and grilled meat and Tuscan cheese. Organic.

The vines for their Chianti Classico are located in Estate Vineyards near Barberino d'Elsa, Chianti, Toscana, Italy, at 350-400m above sea level. Fermentation takes place in stainless steel tanks, and wines are then moved into large oak barrels or barrique, depending on the wine.

Mentioned in Dante Alighieri's "Divina Commedia," the Ormanni family was a fixture in Florentine and at the estate that bears their name dating back to 1200. Every 200 years or so a record of sale can be found, until the 1818 when Vincenzo Brini purchased it. The sprawling estate in the heart of the Chianti Classico DOCG, almost 600 acres, 168 of which are under vine, has been in the family ever since. Now run by Paola Brini Batacchi, Ormanni wines are among

Chianti Classico's most regal and stately iterations. They are clearly constructed with great food and lively conversation in mind – the Tuscan way. As of the beginning of the 1960s, the Estate was transformed into a modern farm, passing from mixed and heterogeneous cultures to specialized vineyards and olive-groves, and they have little by little abandoned the estate share cropping management in favor of a more modern owner-managed business. The cellar is articulated in 4 rooms according to the different phases of wine production: steel containers, concrete and glass vats, barrels and barriques (oak barrels). The first fermentation occurs in steel containers, the new wine is then stored in concrete and glass vats and eventually in barrels and barriques. Situated below the garden of the Villa, the oldest part of the cellar dates back to the end of 1700 when it was excavated in the tuff, as it can still be seen inside.

Wine aging occurs in barrels and barriques in this part of the cellar. The Ormanni estate offers the finest Chianti, Chianti Classics and Riserva, appreciated by both enthusiasts and novices.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

ORMANNI CHIANTI CLASSICO

100% Sangiovese. Aromas of cherry, leather & dark chocolate; gentle & elegant flavors of sweet berries, leather, pepper, tobacco & oak; rich & enveloping, well balanced acidity, fine tannins, good body & length. Organic.

Shelf Talker:

ORMANNI CHIANTI CLASSICO



100% Sangiovese. Red ruby color. Intense aromas of cherry & leather with hints of dark chocolate. Gentle & elegant flavors of sweet berries, leather, pepper, tobacco & oak. Rich & enveloping, well balanced acidity, fine tannins, good body & length. Pride, elegance, fruitiness & a great drinkability. It accompanies cured meats, pasta with gravy, stewed & grilled meat & Tuscan cheese. Organic.

AN EASTERLY WINE SELECTION