

# ORMANNI SANGIOVESE DI TOSCANA IGT



100% Sangiovese. Bright cherry, red fruits and herbs with a lower toned earth character and fine, dusty tannins. Light and fresh! Pairs beautifully with Bolognese, aged cheeses, Pizza, or Gnocchi with Brown Butter and Sage. Organic.

From Chianti, Toscana, Italy. 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.

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## *Tasting Note:*

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## *Shelf Talker:*



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