



Anno 1818

ORMANNI



CHIANTI DOCG 2011

**VINEYARDS
GRAPES:**

Sangiovese 90%, Canaiolo and Merlot 10%.

HARVEST:

Sangiovese and Canaiolo end of September, Merlot mid September.

VINIFICATION:

Fermentation in stainless steel tanks for 12-15 days at a temperature of 27-28°C.

AGEING:

One year in large cement tanks.

COLOUR:

Ruby red.

BOUQUET:

Fresh, with aromas of violets and red fruit such as cherries and wild strawberries.

TASTE:

Medium body, with delicate tannins and a fragrant acidity.