



Anno 1818

ORMANNI



JULIUS IGT TOSCANA 2007

- GRAPES:** Sangiovese 60%, MERLOT 30%, SYRAH 10%.
- HARVEST:** Every variety is picked separately.
- VINIFICATION:** Fermentation in stainless steel tanks for 15-18 days at a controlled temperature of 27-28°C.
- AGEING:** About 16 months in new oak barrels, bottle aging for 12 months.
- COLOUR:** Ruby red.
- BOUQUET:** Fresh, rich, with sensations of ripe red berries and cherries.
- TASTE:** Medium bodied, with ripe fruit and silky tannins, leading towards an enveloping and fragrant finish.