



Anno 1818

ORMANNI



CHIANTI DOCG 2013

**VINEYARDS
GRAPES:**

90% Sangiovese, 10% Canaiolo and Merlot

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