



Anno 1818

ORMANNI



## CHIANTI CLASSICO DOCG 2011

Grapes:	90% Sangiovese, 10% Canaiolo
Harvest:	End of September
Vinification:	Fermentation in stainless steel tanks for 10-12 days at a controlled temperature of 27-28°C, followed by maceration on the skins for about 10 days, followed by maceration on the skins for about 10 days
Ageing:	10-12 months in oak barrels with concrete tank for at least 6 months before bottling
Colour:	Ruby red
Bouquet:	Fruity, rich, pleasant
Taste:	Elegant, medium to full bodied and well balanced