



ORMANNI CHIANTI CLASSICO DOCG

TECHNICAL INFORMATION



Country	Italy
Region	Toscana
Sub-Region	Chianti Classico
Producer	Ormanni
Vintage	2017
Composition	100% Sangiovese
Alcohol	14.0%
Acidity	5.20
Certifications	Environmentally Friendly, Certified Organic
Press & Awards	2016: 92 points James Suckling 2016: 90 points Wine Enthusiast 2015: 90+ points Wine Advocate

Winemaker Notes

The grapes of our Chianti Classico are harvested from the younger vineyards located in the lower part of the hills. The first months of 2017 were cold and rainy, in March the temperatures rose above the average but on April 21st a frost arrested the development of the vines. The weather then changed again to warmer and then to an extremely hot summer, especially July and August. But the beginning of September showed a change with rain and cooler temperatures. The date of the Harvest was anticipated compared to the previous vintages. The result of such an erratic season was mainly a significant drop of production due to the lower yield. This wine, compared to our usual Chianti Classico, is more concentrated but still very well balanced.

Tasting Notes

Made with organically grown Sangiovese grapes, this opens with aromas of red berry, violet and underbrush. Red cherries, citrus and raspberry cheesecake. Medium body, firm yet juicy tannins and a spicy finish that is nicely structured. The savory, fragrant palate offers red cherry, star anise and tobacco alongside polished tannins.

Vineyard

- **Elevation:** 800-1050 feet above sea level
- **Exposure:** South, Southwest
- **Soil:** Galestro clay and limestone, extremely rich in texture
- **Vine Age:** 15-25 years

Climate History



EVERY BOTTLE



TELLS A STORY

2017	avg F°	max F°	min F°	avg %	rain in.
April	57.2	80.3	34.1	63.18	0.7
May	65.2	89.6	46.6	60.76	1
June	75.4	97.6	53.4	55.12	1.4
July	77.8	104.3	55.8	50.95	1
August	80.5	108.2	58.4	44.74	1.5
September	65.4	87.9	48.9	69.44	4.2
October	61.4	81.9	52.5	68.68	0.3

Viticulture

- **Training System:** Single Guyot
- **Vines per Hectare:** 3,500 - 4,200
- **Harvest:** Hand picked starting September 18th

Vinification

- **Fermentation:** Stainless steel
 - **Malolactic Fermentation:** Concrete tanks
 - **Fermentation Temperature:** 26-28° C
 - **Cuvaion:** 14 days
 - **Aging:** 12 months in Slavonian oak casks and French oak barrels
 - **Refining:** 12 months in concrete tanks
 - **Bottling:** February 2020
 - **Production:** 40,000 bottles
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