



ORMANNI CHIANTI CLASSICO RISERVA DOCG "BORRO DEL DIAVOLO"



TECHNICAL INFORMATION

Country	Italy
Region	Toscana
Sub-Region	Chianti Classico
Producer	Ormanni
Vintage	2016
Composition	100% Sangiovese
Alcohol	15.0%
Acidity	5.40
Certifications	Environmentally Friendly, Certified Organic
Press & Awards	2015: 93 points Wine Advocate 2015: 92 points James Suckling 2014: 92 points Wine Spectator

Winemaker Notes

The name comes from a creek (Borro) that flows in the woods beneath the vineyard where we select the sangiovese of this wine, the rest of the grapes are selected from a 50 years old vineyard right above, which stretches on a plateau. In 2016, the temperatures raised progressively from April to July, while from August to October the weather was cooler with significant differences between day and night temperature, favoring the ripeness of the fruit and developing aromas and flavors.

Tasting Notes

Vineyard

- **Elevation:** 820-1050 feet above sea level
- **Exposure:** West, Southwest
- **Soil:** Clay and limestone, extremely rich in texture
- **Vine Age:** 25-50 years

Climate History

	2016	avg F°	max F°	min F°	avg %	rain in.
April		59.0	84.7	41.1	63.83	4.7
May		62.1	86.5	46.3	68.81	3.2



EVERY BOTTLE



TELLS A STORY

June	69.3	97.8	54.4	71.73	2.7
July	77.1	99.2	56.0	57.27	2.1
August	75.5	97.0	55.4	57.08	1.2
September	69.8	94.0	52.4	66.45	2.8
October	59.6	80.5	40.4	76.35	6.9

Viticulture

- **Training System:** Single Guyot
- **Vines per Hectare:** 3,500 - 4,200
- **Harvest:** Hand picked starting October 3rd

Vinification

- **Fermentation:** Stainless steel
 - **Malolactic Fermentation:** Concrete tanks
 - **Fermentation Temperature:** 26-28° C
 - **Cuvaison:** 22 days
 - **Aging:** 24 months in Slavonian oak casks and French oak barrels
 - **Refining:** 3 months in concrete tanks, 6 months in bottle
 - **Bottling:** September 2019
 - **Production:** 15,700 bottles
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