



OTTOMANI *Ottomani, or "Eight Hands," embodies the vision of four childhood friends to produce exquisite, terroir-driven wine in the heart of Chianti's Strada region. Through the rejuvenation of aged vines, Ottomani has flourished into a reputable operation committed sustainable practices. Characterized by an abundance of limestone, clay, and galestro, the soils of Ottomani's vineyards yield rich, memorable wines. With a focus on refining the fruit's innate elegance, meticulous harvesting practices and the facilitation of spontaneous fermentation further serve Ottomani's dedication to a minimalist approach, enhancing the distinctive character of the estate's old vine Sangiovese. The 2019 Chianti Superiore presents with vibrant red fruit, forest floor, bright acidity, and supple, balanced structure.*

Region & Classification

|country| Italy

|region| Toscana

|sub-region| Chianti Colli Fiorentini

|production area| Impruneta

|classification| DOCG

Wine Data

|varietals| 90% Sangiovese, 10% Canaiolo

|alcohol| 13.51%

|pH| 3.53

|acidity| 5.68 g/L

|residual sugar| 0.24 g/L

Terroir & Cultivation

|soil| mixed clays, galestro, limestone

|exposure| Southeast

|elevation| 260m

|farming practices| Organic farming practices; spurred cordon vine training system

|harvesting| Harvested manually in September

|age of vines| 30-60 years

|yield| 5,000 kg/ha



Vinification & Aging

|maceration| Pumping over, punch down, and delestage 3 times daily for the duration of a 30 day maceration period

|fermentation| Spontaneous fermentation in stainless steel tanks with native yeasts. Malolactic fermentation follows, occurring spontaneously during aging

|aging| Aged 14 months in barriques on the lees kept in suspension by battonage; unfiltered, cold stabilization before bottling

|production| 14,000 bottles

