



**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 2020 Chianti Classico presents rich black and red fruit on a silky palate touched with savory earth, leather, and spice.*

### Region & Classification

|country| Italy

|region| Toscana

|sub-region| Chianti Classico

|village| The hamlet of Strada in the municipality of Greve

|classification| DOCG

### Wine Data

|varietal| 100% Sangiovese

|alcohol| 13.23%

|pH| 3.51

|acidity| 5.45 g/L

|residual sugar| 0.24 g/L

### Terroir & Cultivation

|soil| mixed clays, galestro, limestone

|exposure| Southeast

|elevation| 250m

|farming practices| Organic farming practices; spurred cordon and guyot vine training systems

|harvesting| Harvested in September

|age of vines| 30+ years

|yield| 4,000 kg/ha



### Vinification & Aging

|maceration| 90% destemmed, 10% whole cluster for 15-25 days during which pumping over, cap crushing, and delestage techniques are used

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

|aging| Aged 14 months in concrete tanks

|production| 14,000 bottles

