



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| Between Impruneta & Greve in Chianti

|classification| IGT

Wine Data

|varietal| Sangiovese 100%

|alcohol| 13.5%

|acidity| 5.58 g/L

|residual sugar| 0.2 g/l

Terroir & Cultivation

|soil| mixed clays, galestro, limestone

|exposure| southwest, northeast

|elevation| 230-270m

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

|harvesting| hand harvested in late September/early October

|age of vines| 50 years

|vineyard size| 1.5 hectares

Vinification & Aging

|fermentation| 20% whole grape with the stems, no inoculation. Spontaneous fermentation with native yeasts inside amphora, last roughly 30 days. Very soft manual punch downs during fermentation. After the amphora claypot is hermetically closed and grapes are left in infusion for 5/6 months

|aging| Aged 5-6 months in amphora

|production| 3,200 bottles

