

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
ORSCCL	Orsumella	Italy	Tuscany
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Sangiovese	13.5%	French Oak, 10 months	Cork



Background

This estate, run by the third generation of the Menichetti family, has 25 hectares under vine and is located up in the San Casciano commune. Orsumella is the name of a stream that flows through the estate's vineyards and is said to reflect the stars of the Little Bear constellation during summer nights.

Winemaking

The wine is 100% Sangiovese, and after the hand-picked grapes have undergone a 20 day fermentation and a further malolactic fermentation the wine is aged for 10 months in French oak barrels.

Sustainability

Certified organic since the 2018 harvest, brothers Emanuele and Andrea work hard to meet the objectives of this strict certification. This includes the elimination of any chemical products on site, transforming the company into a self-sufficient agricultural system by drawing on local resources (waste water management, solar power etc) whilst protecting and evolving the land to be enjoyed for generations to come (encouraging wildlife into the vineyards for natural pest management). They hold the idea of taking what is needed, without a negative impact on the land is integral to the values of the winery.

Tasting & Pairing

A rich and full style of Chianti with good fruit intensity; dark cherry and ripe redcurrants with elegant tannins and hints of spice.

A classic pairing with slow cooked ragu, charcuterie or bean stew.

Extra Information

orsumella.it

