

Chianti Classico DOC

<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.

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.

Sustainability & Extra Information

n/a