

Tenuta Orsumella

Chianti Classico DOC

ABV

14%

Capsule

Cork

Code

ORSCCL

Region and Country

Tuscany, Italy

Grapes

Sangiovese

Producer

The estate is run by the third generation owners - brothers, Emanuele and Andrea Menichetti.

Climate, viticulture, winemaking

The 25 hectares of vines are located in the San Casciano commune. Romantically, 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. Grapes are hand harvested before undergoing a 20 day fermentation before being aged for 10 months in French oak barrels.



Tasting Notes

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

Good to know

The estate is certified organic since the 2018 harvest, the brothers 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.

Organic