

Ottomani Chianti Classico

by: Ottomani

Region:

Colour: Red

Grape Varieties: Sangiovese, Canaiolo,

Appellation: Chianti Classico D.O.C.G.

Technical Information

Vineyard

- Organic / Biodynamic (uncertified)

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- Average age of vines:

- Soil type: Clay, Marl

Cellar

- Fermented spontaneously using low-intervention

- Sulphites: Low sulphites - 27 mg/L

- Fining (clarification): Unfined

- Filtering: Unfiltered

- Suitable for Vegans and vegetarians

- Alcohol: tbc

- Residual sugar: < 1 g/L

<https://www.rawwine.com/wine/ottomani-ottomani-chianti-classico-2017>