



Anno 1818

ORMANNI



## BORRO DEL DIAVOLO CHIANTI CLASSICO RISERVA D.O.C.G.

### GRAPES

100% Sangiovese

### PRODUCTION AREA

The “Borro del Diavolo” vineyard is located near Barberino Val d’Elsa, in the province of Florence, and grows at an altitude of 350-400 metres a.s.l. (1,140 - 1,300 feet a.s.l.), on a soil rich in Galestro.

This vineyard is used only to produce this wine.

### VINIFICATION

Fermentation in stainless steel tanks for 20 days at controlled temperature.

### AGEING

In barriques ( 30% new) for 20 days.



MADE WITH ORGANIC GRAPES