

Luiano

Ottantuno

Chianti Classico Gran Selezione DOCG

85% Sangiovese, 15% Merlot

Tasting Notes:

The name Ottantuno, or 81, has much significance to the family, most importantly because it was the year the modern-day winery was founded. This limited production wine produced from 100% estate-grown fruit possesses remarkable aromatic notes of fruit and spices, such as cherry, strawberry, nutmeg, clove, curry, and white pepper, with hints of chamomile and vanilla rounding out the bouquet. It is full and round on the palate with balanced elegance.

Pair this age-worthy wine with game and steaks.

Vineyards:

Region:	Chianti Classico, Tuscany, Italy
Name:	La Fonte & Il Lago
Size:	1 hectare
Training Method:	Spurred cordon
Planting Density:	5000 vines/hectare
Soil Composition:	Limestone
Elevation:	300 meters
Exposure:	Southwest

Winemaking:

Harvest:	Hand-harvested in mid-September
Fermentation:	At low temperatures in pressure-controlled stainless steel tanks

Aging:

Container/Cooperage:	New oak barrels
Duration:	24 months
Bottle-Aging Duration:	12 months

Technical Data:

Alcohol:	13.5%
Residual Sugar:	3.0 grams/liter
Acidity:	4.7 grams/liter
Dry Extract:	30.0 grams/liter

Aging Potential: 20+ years



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