



TOSCANA

GREVE IN CHIANTI

OTTOMANI

THE STORY OF OTTOMANI IS SIMPLE: IT IS THAT OF FOUR FRIENDS WHO GREW UP TOGETHER AND WHO, ONCE ADULTS, SAW THEIR DREAM BECOME REALITY.



The winery is located in Strada in Chianti area. The vineyards and olive grove are located between the municipality of Greve in Chianti and that of Impruneta.

The farm was born and expanded by recovering old vineyards and enhancing and preserving local indigenous mass censuses. Working with indigenous varieties using biological-biodynamic cultivation and vinification techniques, ottoman decided from the very beginning not to use synthetic or chemical fertilizer and to work exclusively with sustainable agronomic methods for the environment.

All the grapes ferment spontaneously and they are followed daily with crushing, shedding, and pumping. During the refining they do a few transfer. They simply add a small amount of sulphites before bottling, and all of their wine contains a maximum of 40 mg/l total.

VARIETIES: MALVASIA, TREBBIANO, SANGIOVESE, CANAILOLO, COLORINO

PRODUCTION: 40,000 BOTTLES

CERTIFICATIONS: ORGANIC



CHIANTI CLASSICO

RED WINE

Grape variety: 100% Sangiovese

Appellation: DOCG

Vintage: 2020

Production area: Greve in Chianti, 17km south of Florence

Soil: Limestone, with a mix of clay and galestro

Vineyard management: organic/ biodynamic

Production: 1.5k per plant

Age: 30 years

Collection method: manual in small crates

Harvest: End of August, beginning of September

In the cellar: Spontaneous fermentation in concrete vats. 90% destemmed, 10% full bunch for 15-25 days during which the must is subject to several operations such as pumping-over, cap-crushing, and delstage. Aged 14 months in concrete. During this period the wine spontaneously goes through malolactic fermentation.

13.5% vol.



FILOMENA
SELECTIONS



RISERVA CHIANTI CLASSICO

RED WINE

Grape variety: 100% Sangiovese

Appellation: DOCG

Vintage: 2019

Production area: Greve in Chianti, 17km south of Florence

Soil: Limestone, with a mix of clay and galestro

Vineyard management: organic/ biodynamic

Age: 30 years

Collection method: manual in small crates

Harvest: End of August, beginning of September

13.5% vol.



FILomena
SELECTIONS



FILomena
SELECTIONS

ANFORA SANGIOVESE

RED WINE

Grape variety: 100% Sangiovese

Vintage: 2021

Production area: Between Impruneta and Strada in Chianti

Soil: Limestone, with a mix of clay and marl

Production per plant: 2kg

Vineyard management: organic/ biodynamic

Collection method: manual in small crates

Harvest: End of August, beginning of September

In the cellar: 20% entire bunches, spontaneous fermentation, inside amphora, lasting around 30 days during which very soft manual punch downs take place. Aged in amphora for around 4-6 months.

12.5% vol.



FILomena
SELECTIONS



FILomena
SELECTIONS

BIANCO ANFORA

WHITE WINE

Grape variety: Trebbiano 60%, Malvasia bianca 40%

Vintage: 2021

Production area: Between Impruneta and Strada in Chianti

Soil: Marl and clay

Yield: 30hl/hectare

Age: 45 years

Vineyard management: organic/ biodynamic

Collection method: manual in small crates

Harvest: End of August

In the cellar: maceration for 30 days in anfora, 30% full bunch.

Aged in anfora for 4-6 months

12% vol.



FILOMENA
SELECTIONS



FILOMENA
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CANAIOLO

RED WINE

Grape variety: 100% Canaiolo

Vintage: 2020

Production area: Greve in Chianti, Impruneta 15 km south of Florence

Soil: Limestone, with a mix of clay and galestro

Vineyard management: organic/ biodynamic

Age: 45 years

Collection method: manual in small crates, selecting only the best bunches (small size, perfect ripeness).

In the cellar: Spontaneous fermentation, maceration for at least 45 days in 225l open barrels. This long maceration period, possible with perfect and healthy grapes, allows the extraction of a greater number of phenolic compounds present in the grapes and a long aging. Aged at least 16 months in new barrels, maturing on its fine lees which are maintained in suspension by batonnage. During this period the wine develops spontaneously the malolactic fermentation. Unfiltered.

10.8% vol.



TOSCANA BIANCO

WHITE WINE

Grape variety: 60% Trebbiano, 40% Malvasia bianca

Appellation: IGT Toscana Bianco

Vintage: 2020

Production area: Greve in Chianti, Impruneta 15 km south of Florence

Soil: Limestone, with a mix of clay and galestro

Vineyard management: organic/ biodynamic

Age: 40 years

Collection method: manual in small crates

Harvest: End of August, beginning of September

In the cellar: Macerated on skins for 2-3 days. After spontaneous fermentation the wine rests in steel for the winter. The wine is stabilized by cold before bottling. Afterwards, no filtration.

10.8% vol.



TOSCANA ROSATO

ROSATO

Grape variety: 60% Sangiovese, 20% Canaiolo, 10% Colorino

Appellation: IGT Toscana Rosato

Vintage: 2020

Production area: Greve in Chianti, Impruneta 15 km south of Florence

Soil: Limestone, with a mix of clay and galestro

Vineyard management: organic/ biodynamic

Collection method: manual in small crates

Harvest: End of August, beginning of September

In the cellar: Macerated on skins for only 2-6 hours. After spontaneous fermentation the wine rests in steel for the winter. The wine is stabilized by cold before bottling. Afterwards, no filtration.

12.5% vol.

