



ORNINA

Casentina



Vallechiusa Bianco

Appellation: Tuscany White IGT

Production area: Casentino Valley, Arezzo

Vineyard altitude: 450 mt above sea level

Soil composition: variable texture from clay to clay/sandy with galestro presence

Growing method: organic, biodynamic method

Grape variety: trebbiano, malvasia bianca, moscato

Vintage: manual selection in picking bins

Vinification: spontaneous fermentation in stainless steel tank, temperature not over 18°C

Ripening period: 15 months in cement tanks, 2 of which moving on its yeast

Bottle ageing: at least 3 months

Total sulphites: < 40mg/l



Orgris

Appellation: Tuscany Pinot Grigio IGT

Production area: Casentino Valley, Arezzo

Vineyard altitude: 450 mt above sea level

Soil Composition: clay soil, with galestro presence

Growing method: Organic, Biodynamic method

Grape Variety: 100% pinot grigio

Vintage: Manual selection in picking bins

Vinification: spontaneous fermentation in stain-

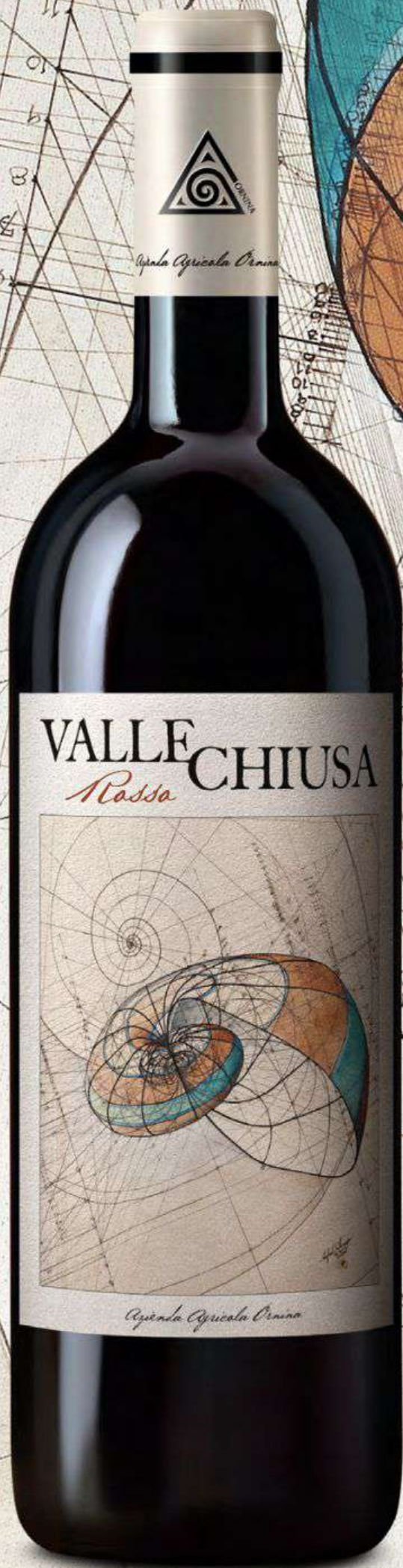
less steel tank; maceration on the skins for 3 days

Ripening period: 10 months in stainless steel tank

Bottle ageing: at least 1 month

Total sulphites: < 30 mg/l

END



Vallechiusa Rosso

Appellation: Tuscany Red IGT

Production area: Casentino Valley, Arezzo

Vineyard altitude: between 300 and 450 mt
above sea level

Soil composition: variable texture from clay to
clay/sandy, with galestro presence

Growing method: organic, biodynamic method

Grape variety: sangiovese, malvasia nera, Canaiolo

Vintage: manual selection in picking bins

Vinification: spontaneous fermentation in
stainless steel tank; maceration on the skins for
about 7 days

Ripening period: 15 months in cement tanks

Bottle ageing: at least 6 months

Total sulphites: No sulphites added



ORNINA

Sangiovese e Canaiolo Nero

Ornina

Appellation: Tuscany Red IGT

Production area: Casentino Valley, Arezzo

Vineyard altitude: 450 mt above sea level

Soil composition: clay soil with galestro presence

Vineyard planted on 1973

Growing method: organic, biodynamic method

Grape variety: 80% sangiovese, 20% canaiolo

Vintage: manual selection in picking bins

Vinification: spontaneous fermentation in stainless steel tank; maceration on the skins for about 25 days

Ripening period: 12 months in french oak tonneaux

Bottle ageing: at least 18 months

Total sulphites: <50 mg/lt



Ornoir

Appellation: Tuscany Pinot Nero IGT

Production area: Casentino Valley, Arezzo

Vineyard altitude: 500 mt above sea level

Soil composition: calcareous/clay

Growing method: organic

Grape variety: pinot nero

Vintage: manual selection in picking bins

Vinification: spontaneous fermentation in

stainless steel tank; maceration on the skins for about 30 days

Ripening period: 1 year in barrique and tonneaux

Bottle ageing: at least 18 months

Total sulphites: from 30 to 50 mg/l

ORNOIR

Pinot



Mah Sarà

Appellation: High Quality Sparkling Wine BIO

Typology: Ancestral Metodo Classico Zero Dosage

Production area: Casentino Valley, Arezzo

Vineyard altitude: 450/500 mt above sea level

Soil composition: calcareous/clay

Growing method: organic, biodynamic method

Grape variety: pinot nero, sangiovese, trebbiano

Vintage: manual selection in picking bins

Vinification: spontaneous fermentation in stainless steel tank

Sparkling base ripening: 12 months (cement, tonneaux)

Refermentation in bottle: triggered by the must of the following year and not by sugar

Bottle ageing: at least 24 months on the yeast

Total sulphites: <50 mg/l



Trigono

Appellation: Tuscany Red IGT

Production area: Casentino Valley, Arezzo

Vineyard altitude: 450 mt above sea level

Soil composition: very clay

Vineyard planted on 1973

Growing method: organic, biodynamic method

Grape variety: sangiovese, canaiolo, ciliegio

Vintage: manual selection in picking bins

Vinification: spontaneous fermentation in stainless steel tank; maceration on the skins for about 25 days

Ripening period: 24 months in french oak barrels

Bottle ageing: at least 24 months

Total sulphites: <50 mg/lt

Trigono is produced only in the best years



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