

ORSUMELLA.IT



TENUTA

ORSUMELLA

CHIANTI CLASSICO

The name

An old town story says that during summer nights youngsters loved to observe the reflection of the stars on the water of a stream that flowed at the bottom of a gorge. They were seven, called Ursa Minor and the brightest star was the Polar Star. Since then the stream bears the name Osumella and still flows today through our vineyards. This is the origin of our name, and our deep link with stars.





*One drop of wine is enough to
redden a whole glass of water.*

- Victor Hugo, *The Hunchback of Notre-Dame*

Product TYPE



ORSUMELLA

Chianti Classico D.O.C.G.

BLEND

Sangiovese

TASTING NOTE

Intense ruby red colour.
Elegant with a distinctive aroma
of red berries, blackberry and
violet notes.
The elevation in oak barrels adds
complexity and vanilla fragrances.



GRAN SELEZIONE

Chianti Classico D.O.C.G. Gran Selezione

BLEND

Sangiovese

TASTING NOTE

Intense ruby red colour. Elegant
with a distinctive aroma of red
berries and blackberry and violet
notes. The elevation in oak bar-
rels adds complexity and vanilla
fragrances.



RUBERETO

Toscana I.G.T.

BLEND

Sangiovese and Cabernet Sauvignon

TASTING NOTE

Deep and intense ruby red colour.
The scent is characterized by an
aromatic complexity where fruity
and spicy notes are harmonically
and elegantly combined.



CORTE RINIERI

Chianti Classico D.O.C.G. Riserva

BLEND

Sangiovese and Cabernet Sauvignon

TASTING NOTE

Intense ruby colour, tends to a
garnet shade with aging.
A broad and enveloping perfume,
juicy fruit notes of raspberry,
blackberry and a spicy undertone.

Product TYPE



EXTRA V. OIL

Chianti Classico D.O.P.

TASTING NOTE

Our oil is the expression of the territory from where it comes. Scents and tastes that are closely linked to the varieties used, Frantoio, Moraiolo and Leccino. The olives are manually picked, put into crates and sent the same day to the oil mill where they are immediately cold pressed so that the oil is able to conserve all the fragrances and healthy features of the olives.



The Estate

The Orsumella Estate is located in Montefiridolfi within the Chianti Classico denomination at 300 m a.s.l. It extends for 78 hectares of which 36 dedicated to vineyards and 11 to olive groves. At the center of the Estate there is La Pila, an ancient residence that since 1200 acted as a "court" for the business and administrative activities and country manor for the Buondelmonti, a noble Florentine family. The "borgo" represents one of the most important value for Orsmuella Winery since it is considered the tip of scale for future activities, still maintaining a deep and strong heritage to the foundations.







Tuscanity D.O.C.G

Orsumella Winery considers the Tuscan winemaking as the most relevant starting point to obtain a unique masterpiece. Orsumella's quality is strictly related to the territory through which the intense ruby red color is "crafted". Chianti Classico denomination represents a fundamental value for winemaking high level production due to its well balanced location between sea and earth. Terroir, viticulture and everyday care are artfully imprisoned in a bottle. Our Job makes us aware that the winemaker is both a custodian of ancient knowledge and a skilled wine creator that can summon the character and beauty of this ancient land.





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CHIANTI
CLASSICO



Bio Wine

Orsumella Winery has completed the organic certification process since the 2018 harvest, a fundamental objective for the growth of our company and the improvement of our vineyards and our products. Organic farming is based on respect for the agrosystem and the environment, based on the elimination of chemicals substances. The main objectives of this kind of agriculture start from transforming the farm into a self-sufficient agricultural system by drawing on local resources and safeguarding the natural fertility of our soil. Our work involves avoiding any form of pollution caused by agricultural techniques, making the most out of the potential of our territory through work and love for our land. Our company is a daily expression of organic viticulture, with a production based on a careful work of cultivation of the grapes, a careful harvest process up to the constant work in the cellar. We therefore try every day to improve ourselves to merge modern technology with the tradition of respect for the land, putting all the passion possible. Maintaining organic certification for us is a fundamental starting point for growth.





The Family

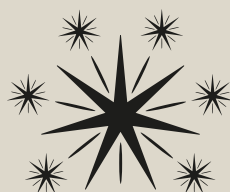
Orsumella Winery is characterized by a strong link between business and family. The heritage of winemaking is passed down between generations whose aim is to improve a long-lasting wine experience while respecting principles like dedication and commitment. Such devotion is one of the key element in Orsumella future development. The past experiences are interpreted as guide for future decisions and innovations. Dedication, competence, vision. These are the driving forces of our team.







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