



Orma, Orma IGT, Tuscany, Italy, 2019

Producer Profile

The Moretti Cuseri family, today in its third generation, made its way to Bolgheri in 2004, captivated by the beauty of the area and determined to embrace the strength of such a special wine production area.

Their enthusiasm for Bordeaux blends began at the historic family estate Tenuta Sette Ponti in Castiglion Fibocchi with Oreno, an icon in the world of wine. The family decided to take this love of Cabernet and Merlot to the Tuscan coast, another fascinating and highly suitable winegrowing area with enormous potential. It was an adventure Antonio Moretti Cuseri decided to take on with sons Alberto and Amedeo. Orma is located on the Bolgherese Provincial Road, a Wine Road, just a short distance from the most historic vineyards in the area. The heart of the Bolgheri DOC appellation, with Ornellaia on the right and Sassicaia to the left. It is indeed the area most suited to vine cultivation: north of Via Bolgherese, where rocky, clay-rich soils prevail over the sandier soils found nearer to the sea. The area enjoys a favorable combination of climate, soil, and grape varieties, which make it an “ecological-climatic niche.”



Viticulture

This powerful red wine from Italy is made from Merlot, Cabernet Sauvignon and Cabernet Franc. The vines are an average of 20 years old, 10 metres above sea level in Lime/ sandy soils trained in a Trellis Cordon system on an East West facing exposure.

Winemaking

A temperature-controlled fermentation and maceration with a manual punching down of the cap for 18 days. Aged in small oak barrels for 18 months, 30 % of which is new oak.

Tasting Note

Dense purple-red colour. Swirling the glass, this plenty of viscosity, which shows at the edge of the glass. The dominating aromas of blueberry, blackcurrant, blackberry and mulberry are supported by cocoa bean, ginger and black tea as well as well integrated oak. Orma is impressively fresh and lively on the palate with a remarkably long finish.

Food Matching

Perfect with game birds, leek tortilla or spinach gratin with almond.

Product code: 5362

Technical Details

Varieties:

Merlot 50%
Cabernet Sauvignon 30%
Cabernet Franc 20%



ABV: 15%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 18 Months

Type: Small French
Barrique

% wine oaked: 100

% new oak: 30

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