

Orma, Passi Di Orma Bolgheri DOC, Tuscany, Italy, 2022

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

A perfect reflection of the land where it is produced. The high mineral content and the elegance of the soil are well integrated with the power and finesse of the international varieties that make up the blend – 40% Merlot, 35% Cabernet Sauvignon, and 25% Cabernet Franc – grown in soils comprised of clay and pebble, with a hint of sand.

Winemaking

The must is fermented and macerated in small, stainless steel vats for 18 days before it undergoes a 6-month period of oak ageing in small barrels. This is followed by a further 6-month ageing period in-bottle before release.

Tasting Note

Intense ruby red with hints of violet. The bouquet is rich of ripe red fruit such as blackberry and blueberry and surrounded by notes of coffee and liquorice. In mouth it is soft and balanced, with a perfect tannic structure.

Food Matching

Full flavoured meats, game and roasts

Product code: 5363

Technical Details

Varieties:

Merlot 40%
Cabernet Sauvignon 35%
Cabernet Franc 25%



ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 6 Months

Type: Small Barrique

% wine oaked: 100

% new oak: None

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