

# Orma, Rosso Di Orma IGT, 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

From a South- West facing exposure, vines average 10 years of age and are situated around 30 metres above sea level. Spurred Cordon trained.

### Winemaking

Fermentation and maceration in temperature controlled steel tanks for 15 days followed by aging for 4 months in tonneaux + 4 months in concrete. Bottle aging for 3 months.

## **Tasting Note**

Created in 2019 to give a fresher and more immediate and accessible interpretation of Bolgheri's terroir. This is versatile and pleasant and will be appreciated for its drinkability and food pairing. The bright, concentrated ruby red colour is prelude to aromas of red fruits such a cherry, morello cherry and underbrush. In the mouth is a pleasant, soft, fresh with good acidity and integrated tannins.

#### **Food Matching**

Best with aged cheeses and cold cuts of meat.

Product code: 5357

ROSSO & ORMA

# **Technical Details**

Varieties: Merlot 60% Cabernet Sauvignon 30% Sangiovese 10%



ABV: 13.5% Closure: Natural cork Colour: Red Style: Still wine Case Size: 6 x 75cl

Oak Ageing Time: 4 Months Type: Tonneaux % wine oaked: 100 % new oak: None