



Orma, Rosso Di Orma IGT, Tuscany, Italy, '2022'

Product code: `5357

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.

TASTINGNOTE

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.



TECHNICAL DETAILS

Varieties:

Merlot 60%,
Cabernet Sauvignon 30%,
Sangiovese 10%

Features

ABV: 13.5%

Closure: Natural cork

Colour: Red

Oak Ageing

Time: 4 Months

Type: Tonneaux

% wine oaked: 100

% new oak: None

Style: Still wine

Case Size: 6 x 75cl

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