



# ORMA



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## PRODUCER PROFILE

Estate owned by: Antonio Moretti  
Total acreage under vine: 14  
Estate founded: 2004  
Winery production: 30,000 Bottles  
Region: Toscana  
Country: Italy

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## Orma 2017

### WINE DESCRIPTION

Orma epitomizes the style of wine that has made Bolgheri a household name among enthusiasts of the 'Super-Tuscan' phenomenon. Bordelaise grape varieties achieve superlative expression in Bolgheri, but they do so in a style that is unique to this low-lying, sun-drenched, and breezy zone near the Tyrrhenian Sea. Orma's composition of 50% Merlot, 30% Cabernet Sauvignon, and 20% Cabernet Franc blends the ripeness and density that one might associate with Napa's sunny skies with earthiness and power similar to that for which Bordeaux is the benchmark. A backbone of vibrant acidity and aromas of dusty earth keep Orma's identity firmly Italian.

### TASTING NOTES

Orma is deep ruby with garnet reflections. On the nose, the wine demonstrates presence and intensity of aroma. Notes of red and black fruit are supported by sweet spice, cocoa, dry earth, mediterranean herbs and tobacco. On the Palate, Orma is elegant and dense. Orma's sturdy, yet ripe tannin structure lends the wine a velvety texture. Bright acidity reflects the wine's Italian terroir and keeps the wine balanced through a long finish. Expect excellent ageing potential from Orma.

### FOOD PAIRING

Orma is a powerful red wine that matches wonderfully with full-flavored dishes, particularly those based around game and roasts. However the wine's delicate layers of flavor coupled with purity of fruit make it an ideal companion to ripe cheeses, or simply as a *Vino da Meditazione* as well.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	IGT Toscana
Vineyard name:	Orma
Vineyard size:	18
Soil composition:	Clay, Gravel, and Sandy-Loam
Training method:	Cordon Spur-pruned
Elevation:	33 feet
Vines/acre:	2,960
Yield/acre:	3.6 tons
Exposure:	Eastern / Western
Year vineyard planted:	1999
Harvest time:	September
First vintage of this wine:	2005
Bottles produced of this wine:	30,000

### WINEMAKING & AGING

Varietal composition:	50% Merlot, 30% Cabernet Sauvignon, 20% Cabernet Franc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Length of maceration:	20 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New-One Year
Type of oak:	French
Length of aging before bottling:	12-18 months
Length of bottle aging:	1 year