



ORMA



PRODUCER PROFILE

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

Orma 2015

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

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|--------------------------------|------------------------------|
| 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

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|-----------------------------------|--|
| 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 |