

ORMA TOSCANA IGT 2016



Wine Introduction

This is an elegant, sumptuous wine eloquently expressing the finest qualities and full potential of its terroir, the perfect imprint of Antonio Moretti Cuseri upon a world-class production area. A wine of exuberant character, yet exhibiting undeniable finesse, Orma is a classic example of the high-quality wine produced in Bolgheri. This blend of 50% Merlot, 30% Cabernet Sauvignon, and 20% Cabernet Franc is grown in clay and pebble-rich soils of Bolgheri.

Tasting Notes

The 2016 vintage is a purplish red with hints of violet. It entices with a rich bouquet of intense berry fruit and spice, with hints of tobacco. It is soft and velvety in the mouth with spice and fully ripe, sweet fruit notes, owing to the early spring and sunny summer. This vintage's complex nose and exceptional balance can be clearly observed in this special vintage.

Winemaker Vintage Notes

The 2016 vintage started with an early spring, which meant an earlier budburst and fruit set than usual. This was followed by a sunny summer period, which allowed the grapes to mature perfectly, leading to a very complex nose and round balance to the wine.

Winemaker Vinification Notes

The must is fermented for 15-18 days, before a 10-day maceration period. After this, the wine is first aged in French oak barriques for 6 months, and then left to mature in-bottle for a year before release.

Wine Information

Country:	Italy
Region:	Tuscany
Winemaker:	Giuseppe Caviola
Grape:	50% Merlot, 30% Cabernet Sauvignon, 20% Cabernet Franc
Alcohol:	15.0%
Total Acidity:	5.65g/L
pH:	3.56
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Awards

2015 - 98 points - James Suckling

2015 - 3 Glasses - Gambero Rosso

2015 - 94 points - Wine Advocate