

ORMA PASSI DI ORMA BOLGHERI DOC 2017



Wine Introduction

Passi di Orma was first produced in 2015 as a Bolgheri DOC, with its roots in an excellent vintage, and is a perfect reflection of the land where it is produced. The high mineral content and the elegance of the soil are entirely integrated with the power and finesse of the international varieties that find here their best expression. This wine from Bolgheri in Tuscany is a blend of international grape varieties – 40% Merlot, 35% Cabernet Sauvignon, and 25% Cabernet Franc – grown in soils abundant in clay and pebble, with smatterings of sand.

Tasting Notes

An intense, deep ruby red with hints of violet and soft, rounded tannins. The bouquet is rich in ripe red fruits, blackberry and blueberry, which mingle with notes of coffee and liquorice. On the palate, it is soft and balanced, with a perfect tannic structure. Best served at 16°C.

Winemaker Vintage Notes

The 2017 vintage was characterised by a very hot, dry summer, with sea breezes blowing in to offset the heat and refresh the vines. Berries this year were generally small, producing a wine concentrated in colour, with soft, rounded tannins.

Winemaker Vinification Notes

The must is fermented and macerated in small, stainless steel vats for 18 days before it undergoes a 6-month period of oak ageing in small barrels. This is followed by a further 6-month ageing period in-bottle before release.

Wine Information

Country:	Italy
Region:	Tuscany
Winemaker:	Giuseppe Caviola
Grape:	40% Merlot, 35% Cabernet Sauvignon, 25% Cabernet Franc
Alcohol:	14.0%
Total Acidity:	5.45g/L
pH:	3.60
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Awards

2016 - 93 Points - James Suckling

2016 - 93 Points - Wine Advocate

2015 - 95 Points - James Suckling