



Mornasca Provincia di Pavia “Orione”

Red “Orione” Mornasca
Grape: 100% Mornasca (Uva di Mornico)

Sensory Profile:

Dense ruby red colour. On the nose, notes of red fruit (plum and cherry) and black (cassis) predominate, lifted by a smooth impression of spice and a crisp hint of black liquorice.

On the palate, the optimum balance between alcohol, tannins and acidity offers perfect support to a superb structure.

Vinification Process:

The harvest takes place in the final weeks of October, when the grapes have reached super-ripeness on the vine. The berries are then removed from the cluster, very carefully so that they remain whole.

The must is given a temperature-controlled fermentation at 28-30°C in horizontal fermenters, which gives the must better contact with the skins.

The wine is drawn off and completes its fermentation in steel tanks at 25-26°C, in order to preserve its aromas, and then matures in tonneaux for about a year.

Orione is suited to lengthy cellaring and will yield splendid results.

