



Champagnes & Châteaux

QUALITY SINCE 1989

ORMA BOLGHERI IGT TOSCANA 2013

One wine, one estate – both called Orma. Originally purchased in the mid-1990's by Arezzo-born business mogul, Antonio Moretti, Orma, located in the district of Castagneto Carducci, is said to be 'well-born' due to the estate's location next to Tenuta dell'Ornellaia and amid the towering cypress trees of the famed Via Bolgherese. This is an area with some of the most amazing terroir in all of Italy. Orma, means "mark" or "footprint".

With a profile that finds equilibrium between power and finesse, Orma reflects both the unique terroir and the ambitious spirit of its territory.

Grape: 40% Merlot - 40% Cabernet Sauvignon
20% Cabernet Franc

Vineyard & Vinification Note:

The Orma estate is located in the district of Castagneto Carducci within the Bolgheri DOC, and is home to only 5.5 hectares of well-exposed and carefully tended vineyard. Plantings of Merlot, Cabernet Sauvignon, and Cabernet Franc are brought to full ripeness by the brilliant summer sunshine for which this part of Tuscany is renowned. Gentle and consistent sea breezes keep the vines ventilated and free of rot despite dense plantings of 2,960 vines/acre. More than any other characteristic, however, Orma's vineyards are defined by their soil. Here, the soil is composed of a high proportion of sand and pebbles with considerably less clay than other coastal areas in Tuscany. This yields a well-drained growing environment in which vines are required to dig deep for buried water reserves. The result is a richly defined wine of power, concentration, and character.

Stainless steel tanks

Length of alcoholic fermentation: 10 days

Length of maceration: 20 days



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Cont'd:

Malolactic fermentation: Yes

Type of ageing container: Barriques

Size of ageing container: 225 L

Age of ageing container: New-One Year

Type of oak: French

Length of ageing before bottling: 12-18 months

Length of bottle ageing: 1 year

Tasting Note:

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.

James Suckling Tasting Note:

Aromas of blackberry, burnt orange, liquorice and spice follow through to a full body, with super integrated and fine tannins plus a fabulous depth of fruit and centre palate. This is a great wine. Drink in 2017. **98 Points – July 2016**

Wine Advocate Tasting Note:

A blend of Merlot, Cabernet Sauvignon and Cabernet Franc, the 2013 Orma is a delicious wine. It shows a deep, rich color and an opulent style that reflects the generous and sun-drenched growing conditions of this classic vintage. This is a full-bodied Tuscan red that maintains a refreshing sense of elegance and finesse all the while. Black fruit, dried blackberry and spice come together in seamless unity. This beautiful Tuscan red should evolve nicely over the next ten years. **95 Points – Monica Lerner, January 2017**

Wine Spectator Tasting Note:

Shows fine depth and concentrated fruit, evoking flavors of cherry, blackberry, spice and earth. Fleshy, structured and fresh, leaving a vibrant, resonating aftertaste of fruit, spice and mineral. Merlot, Cabernet Sauvignon and Cabernet Franc. Best from 2019 through 2032. **94 Points – Bruce Sanderson, February 2017**

Food Pairing:

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