


ORMA

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VINTAGE

2022

CLASSIFICATION

TOSCANA ROSSO I.G.T.

VARIETAL BLEND

50 % Merlot
30 % Cabernet Sauvignon
20% Cabernet Franc

CLIMATE AND HARVEST

As usual, the Terroir of Bolgheri enjoys mild, moderately rainy winters with cold peaks only in February. The vegetation resumed in April was sudden but regular. The development of the plants and main shoots balanced. Once the clusters formed and began their development, warm temperatures marked this season. The spontaneous grassings and canopies protecting the bunches created excellent microclimate conditions to be able to express the characteristics of this vintage in both Merlot and Cabernet Sauvignon and Franc. The harvest was done regularly in the first three weeks of September, with a final glimpse of daily temperature swings and some rain to cool the late summer heat. Total annual rainfall: 875 mm.

Average temperature 1 April - 10 October: 19.7 °C

Rainfall 1 April - 10 October: 433.4 mm

"With its usual deep ruby red color, Orma 2020 is characterized on the nose by aromas of ripe red fruits and delicate notes of vanilla and sweet tobacco. On the palate, the wine is soft and velvety, with a pleasant and enveloping mouthfeel that invites a second sip. The tannic texture is dense and at the same time elegant, and the finish proves to be savory and beautifully persistent." Alberto Moretti Cuseri



VINEYARDS TECHNICAL DATA

Average age of vines:

Merlot, Cabernet Sauvignon, Cabernet Franc
30 years

Altitude:

15 metres above sea level

Vineyard Layout

1,8 meters x 0,70 meters

Number of plants per ha

7800

Average production per ha

48 tons

Training system:

Cab. Sauvignon and Cab. Franc Spurred cordon
Merlot bush system

WINE SPECIFICATIONS

First vintage produced: 2005

Alcohol content: 14.5%

Acidity: 5.51 g/L

pH 3.56

WINEMAKING

Great care was taken both in the vineyard during the harvest and in the cellar, where the grapes were destemmed and the berries, before being gently crushed, carefully selected at the sorting table and then transferred by gravity to the tanks. It is indeed essential that only the perfect berries reach the vinification tanks. During fermentation and maceration, great care was taken to maintain the right balance between the fruit and the quality of the tannin, so as to give the wine softness and fragrance, as well as identity and character. We revised the macerations both in terms of duration and in terms of the frequency of pumping over. The duration is still more than 20 days, because we are talking about an important wine that must combine readiness, freshness but also longevity. The frequency has dropped by more than 50% compared to the past: we now do not go beyond 2-3 pump-overs per day. Last but not least, we have adopted techniques to extract the various components of the skin much more delicately. Immediately after racking, malolactic fermentation began in barriques, which enhanced the complexity and pleasantness of the wine. Ageing took place in French oak barrels for about 18 months. (20% new, 80% second passage) After an initial period of ageing in separate lots, these were assembled to complete the evolution in wood and in the bottle.

HISTORICAL DATA

ORMA was born in 2005 after the acquisition of the homonymous property in Bolgheri, famous for its majestic tree-lined boulevard, so dear to Giuseppe Carducci. The wine-growing area is of great importance, due to its red, pebbly soils, constant ventilation from the sea and intense sunlight. Surrounding woods and hills, create an ideal microclimate for viticulture, with the peculiarity of enhancing night/day temperature ranges. The vineyards are located in soils originating from marine stratifications and are particularly rich in minerals. The combination of climate, soil and human labor consecrates Bolgheri as a great terroir for wines of remarkable finesse and elegance. ORMA is a blend of Merlot, Cabernet Sauvignon and Cabernet Franc, grown on the 7.5 hectares of the property. The elegance of the Merlot, the structure of the Cabernet Sauvignon and the finesse of the Cabernet Franc, find an harmonious fusion thanks to the skillful use of small barrels. Elegant and sumptuous, able to tell the story of the terroir and its potential, it best expresses the imprint of the Moretti Cuseri family in an area of wine-making excellence. Orma is a wine refined in its exuberance, which perfectly describes the territory of Bolgheri, an oenological jewel.