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Denominazione di Origine Controllata  
Ormeasco di Pornassio

## ORMEASCO SUPERIORE

The vine is very close to the dolcetto vine. The main differences are the red stalks, the smaller bunch and the thicker grape skin. However, the ormeasco gives sweeter tannic wines and duration higher than the dolcetto.

It can obtain a superior designation if it is aged for one year and with a natural minimum alcoholic strength of 12.5% vol. It can be partially produced as white wine reaching a rosé colour (in Ligurian dialect ormeasco sciac-trà means to press and pull the must away).

### Characteristics

Clear with intense garnet-red colour. Intense and persistent to the smell, fine and with ripe blueberry and cherry scents with a woody note. Dry to the taste, but fairly fresh, rich, warm, lightly tannic, round and persistent. The fruity aroma and its pleasant tannic note stand out in the aftertaste. Excellent character and harmony.

### Grape varieties and area of production

It is produced with grapes from the Ormeasco vine harvested in the vineyards of Ranzo, Armo, and Ligassorio.

### Type of cultivation

Spurred cord, small tree.

### Grape total per hectare

Max 81 q.li

### Total in wine

Max 70%

### Alcohol content

12,5 / 13,5% vol. depending upon the vintage.

### Total acidity

Min 5 g/l

### Dried extract

Min 21 g/l

### Food matching

The Ormeasco Superiore is ideal with stuffed pigeon, rabbit stew in red wine and other rich meat dishes. Taste and aroma of various dishes are highlighted and harmonised by the excellent balance and character of the wine resulting in an ideal union.

### How to serve and to store

Serve at a temperature of 18-19°C in medium stem wine glasses. Store in horizontal position in the red wine racks of the cellar at a constant temperature between 11 and 14 degrees.

Best consumed after 2-3 years of ageing.