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Denominazione di Origine Controllata  
Ormeasco di Pornassio

## ORMEASCO PASSITO

Not all vintages allow the wine-growers to challenge the time it takes for grapes to ripe. It is a slow, precise and difficult job which doesn't tolerate any assessment mistakes.

Grapes must be healthy, whole, ripe... perfect. They are selected and harvested and gently allocated on the plateau for withering.

The withering process is strictly natural done with the help of the sun and the wind and lasting about 5/6 weeks. Then, the stalk is manually removed from the dried grapes and the slow fermentation at low temperature begins. Ageing takes place in small oak barrels.

### Characteristics

With a ruby-red colour more or less intense with a tendency to garnet red. Clean, refined and delicate scents yet intense and persistent are characterized by notes of blackberry, marasca cherry and strawberry jam followed by rose, cranesbills, raspberry, grape and vanilla aroma. The smelling perception is confirmed on the palate. Round and harmonic to the taste.

The taste is sweet yet fresh, round, soft and very persistent with a final note recalling to blueberry, raspberry and cherry.

### Grapes varieties and area of production

Ormeasco grapes harvested in the vineyards of Armo and Ranzo.

### Type of cultivation

Spurred cord, small tree in the old vineyards.

### Grape total per hectare

Max 90 q.li

### Total in wine

Max 50%

### Alcoholic strength

Min 15% vol. real

### Total Acidity

Min 5 g/l

### Dried extract

Min 23 g/l

### Food matching

It is an excellent wine of meditation which can pleasantly accompany small dry patisserie together with dried fruit and almonds, fruit tarts, herb and spiced cheese, even mature cheese. It can also be enjoyed between meals simply sipping it to appreciate at best its delicate and particular scents.

A wine perfect with everything!

### How to store and to serve

Store in horizontal position in the cellar racks, keep away from light and at a constant temperature between 10 and 15°C with humidity level around 70-75%. Uncork the bottle and leave for a few minutes. Then, serve in medium tulip wine glasses at a temperature of 12/14°C.