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Denominazione di Origine Controllata
Ormeasco di Pornassio

ORMEASCO DI PORNASSIO

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

Intense ruby red wine, with purple reflections when young. Winy, fragrant and persistent to the smell with scents of ripe cherry, blackberry, currant and violet. Dry, soft, pleasant to the taste, medium-bodied and slightly bitter.

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 90 q.li

Total in wine

Max 70%

Alcohol content

12 / 13% vol. depending upon the vintage.

Total acidity

Min 5 g/l

Dried extract

Min 19 g/l

Food matching

The Ormeasco is a dry red wine ideal to accompany dishes such as agnolotti(pasta parcels) with meat sauce, polenta with sausages, rabbit stew or in red wine, stuffed pigeon, tripe and beans, salt cod stew and soft cheese.

How to serve and to store

Serve at a temperature of 16-17°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.