

Ombra.

Toscana Bianco I.G.T.



But you are more than love,
the fiery kiss,
the heat of fire,
more than the wine of life;
you are
the community of man,
translucency,
chorus of discipline,
abundance of flowers.

from ODE TO WINE by Pablo Neruda

OMBRA

APPELLATION	Toscana Bianco I.G.T.
AREA OF PRODUCTION	Montepulciano – Tuscany
GRAPE VARIETY AND BLENDING	Sangiovese 100%
SOIL COMPOSITION	Basically clayey, rich in limestone
VINEYARD AVERAGE ELEVATION	350 m a.s.l.
EXPOSURE	South – West
CULTIVATION TECHNIQUE	Spurred Cordon
VINE STOCK DENSITY PER HECTARE	4,700
YEALD PER HECTARE	8 tons

VINIFICATION

Ombra, (Shade) represents the alternate interpretation of the vinification of the Sangiovese grape. The result was the creation of our "OMBRA": freshness, pleasure, gaiety, sociability, intriguing.

From the Lombard-Veneto tradition, the land of our origin, the term "OMBRA" has its roots in ancient times. In Venice, during the sixteenth and eighteenth-century, wine merchants were called "bacari" whose term in the singular "bacaro" referred to Bacchus, the god of wine, grape harvest and ecstatic pleasure.

The bacari to not overheat the wine and other products, were positioned in the most shaded and cool areas of the city; hence the term "shadow of wine"; nothing but a thirst-quenching glass of wine, perhaps drunk in company. Here is OMBRA.

To guarantee the fragrance of the aromas, the grapes are picked at night and thermally conditioned with dry ice. We immediately proceed to a soft pressing of the bunch. The must obtained is naturally decanted for 2 days. The fermentation takes place with indigenous yeasts at a temperature not higher than 18 °C. After some decants, in order to obtain the natural clarity of OMBRA, bottling is carried out, with scrupulous respect for specific qualities

ORGANOLEPTIC QUALITIES

Color: Clear pale yellow.

Bouquet: A harmonious and complex bouquet with floral hints of white flowers. Peach background.

Tasting notes: Full and dry taste, very savory and long on the palate.

ALCOHOL CONTENT	12,5 % vol.
SERVING TEMPERATURE	8-10° C

FOOD & WINE PAIRING

Ideal match with appetizers, fish, seafood or simply as an aperitif.