

# Ōra.

*Vinsanto Del Chianti D.O.C.*



Drink it,  
and remember in every  
drop of gold,  
in every topaz glass,  
in every purple ladle,  
that autumn labored  
to fill the vessel with wine  
[...]

from ODE TO WINE by Pablo Neruda

## ŌRA

APPELLATION	Vinsanto del Chianti D.O.C.
AREA OF PRODUCTION	Montepulciano –Tuscany
GRAPE VARIETY AND BLENDING	Malvasia – Trebbiano – Grechetto
SOURCING AREA	Fontellellera by Montepulciano
SOIL COMPOSITION	Silty Clay Loam
VINEYARD AVERAGE ELEVATION	450 m a.s.l.
EXPOSURE	South-east
CULTIVATION TECHNIQUE	Spurred Cordon
VINE STOCK DENSITY PER HECTARE	2,770
YIELD PER HECTARE	3 tons

### VINIFICATION

*This traditional wine, called 'holy wine', is grown with the utmost care and its cultivation - according to our methods - occurs without using any chemicals or fungicides, as a mark of respect for nature and its delicate equilibrium. Our grapes are selected starting from their inflorescence and then harvested by hand at the optimum time, i.e. when the thickness of their skin enables grapes to be dried and the phenolic aspect shows promise for great aromas and flavours. After harvesting, the grapes are left to dry naturally for 4 months. Once the dried grapes have been pressed, their must is then kept in Tuscan oak caratelli, i.e. small oak barrels, where it is required to age for at least 5 years in the so-called 'holy wine cellar', followed by a further long period of ageing in bottle enabling the wine to achieve an optimum balance.*

*Both natural cycle of the plant and vinification of grapes take place in compliance with our methods maintaining high standards of quality.*

### ORGANOLEPTIC QUALITIES

*Color: golden yellow shading into amber.*

*Bouquet: complex and intense with notes of dried fruit, honey and spices.*

*Tasting notes: sweet, warming and persistent*

**ALCOHOL CONTENT** 17% vol.

**SERVING TEMPERATURE** 18° C

### FOOD & WINE PAIRING

*Ideal with dessert, biscotti, cakes and cookies, aged and spicy cheese.*

*Excellent vino da meditazione, a wine to be sipped slowly while enjoying complexity.*