

PREMO

ANTICA MURRINA
PREMO
Vino Bianco d'Italia



WWW.ORION-WINES.COM

 **ORION**
WINES



ANTICA MURRINA
PREMO
Vino Bianco d'Italia

GRAPES

1/3 Falanghina, 1/3 Malvasia, 1/3 Chardonnay.

VINEYARD AREAS

All three grape varieties are selected from some of the best vineyards - in the region of Puglia for the Malvasia and the Chardonnay, and the region of Campania for the Falanghina.

TRAINING

All three grape varieties are trained using the Spalliera method.

HARVEST

The Chardonnay is the first grape to ripen in Puglia and is picked in mid August. The Malvasia soon follows and is harvested in early September. The Falanghina in Campania is the last to ripen and is picked in mid to late September.

VINIFICATION

The three grape varieties are vinified separately using the same technique. The grapes are de-stemmed and delicately pressed. The must is then chilled to 12°C and left to rest for approximately 18 hours. The must is then placed in stainless steel tanks for fermentation, which is carried out using selected yeasts at a controlled temperature of 18°C.

Following the fermentation the three varieties are blended together in equal proportions and left to rest on their lees for 48 hours.

AGEING

Approximately 10% of the wine was fermented and aged in American Barriques for 5 months.

ALCOHOL: 12.5%

WINEMAKER'S NOTES

This wine displays aromas of rich tropical fruit and vanilla. The palate is subtle and soft, with an elegant balance of fruit flavors and citrus acidity. The finish is long and lingering.