

PREMO

ANTICA MURRINA
PREMO
Vino Rosato d'Italia



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WINES



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GRAPES

50% Corvina, 50% Negroamaro.

VINEYARD AREAS

The Corvina vineyards lie in the Bardolino area of Veneto, near Lake Garda, in Northern Italy. The Negroamaro vineyards are situated in the Salento area of Puglia, in Southern Italy.

TRAINING

The Corvina is trained using the guyot system. The Negroamaro vines are trained using the guyot system.

HARVEST

Negroamaro ripens first and is picked in early September. The Corvina grapes, being from a more northern climate, ripen later and are picked in late September.

VINIFICATION

The two grape varieties are vinified separately using the same technique. The grapes are de-stemmed and delicately crushed, chilled to 10°C and left to macerate on their skins for approximately 8 hours, giving the must a pink hue. The must is then run off its skins, placed in stainless steel fermentation tanks and then left to rest for 36 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 14-16°C and lasts approximately 10 days.

The wine is left on its lees in stainless steel tanks for approximately a four weeks in order to maximise extraction of complex aromas.

ALCOHOL: 12.5%

WINEMAKER'S NOTES:

An elegant pink with tones of peach and mango, this wine expresses scents of fresh strawberries, along with a savoury mineral character. The palate is reminiscent of green melon, yellow peaches and Passion Fruit, complemented with a mouth quenching acidity. Best served slightly chilled.