

PREMO

ANTICA MURRINA
PREMO
Vino Rosso d'Italia



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WINES



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GRAPES

1/3 Nero d'Avola, 1/3 Primitivo, 1/3 Corvina Veronese.

VINEYARD AREAS

All three grape varieties are selected from some of the best vineyards in the region of Sicily, Puglia and Veneto, respectively.

TRAINING

The Nero d'Avola and the Primitivo are trained using the Spalliera method. The Corvina Veronese is trained using the traditional Pergola Veronese system.

HARVEST

The Primitivo grapes are the first to ripen and are harvested in late August. The Nero d'Avola is harvested towards the middle of September. The Corvina Veronese is the last to ripen and harvest occurs towards the early part of October. Harvest is manual on all three grape varieties.

VINIFICATION

The three grape varieties are vinified separately but all using the same technique. After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing color extraction. Fermentation takes place at a controlled temperature of 25°C for 8-10 days. Both remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce the second fermentation. The three wines are then blended together in equal proportions.

AGEING

Approximately 50% of the Primitivo is aged in first and second year French and American Barriques for 12months.

ALCOHOL: 13.5%

WINEMAKER'S NOTES

This warm, modern, powerful yet easily approachable wine displays notes of figs, chocolate, coffee and dark cherries. The palate is full-bodied, generous, almost decadent, concentrated yet well-balanced and harmonious. The finish is long, persistent and extremely pleasant. It is at its best when served at room temperature with a multitude of hearty foods, from meats and pasta, to pizza and hard cheeses.