

FEUDO DI SANTA TRESA

“O” ORISI ROSSO TERRE SICILIANE IGT

“O” it is made from an ancient forgotten Sicilian grape variety, rediscovered and lovingly brought back to life to make this unique organic wine. The bouquet ignites the senses with a floral notes, berries and sweet spices.

TASTING NOTE



Very deep, dense purple colour. On the nose there is a combination of floral notes and fruits, particularly cherries, blackberries and strawberries, rounded off with a touch of sweet spices to ignite the senses. On the palate, the flavours range from cherries to cedar to pink pepper. “O” is fullbodied, yet soft, gentle and aromatic.



DAL 1697
SANTA TRESA



LOGO



FOOD PAIRINGS

It may have ancient origins, but “O” complements a whole range of dishes from the most modern to the unusual to the traditional.



VINEYARD & PRODUCTION INFO

Vineyard location: Orisi
Vineyard size: 0,34 Ha
Green status: Organic Certified
Soil composition: Red sand
Training method: Guyot
Elevation: 230 m asl
Vines/hectare: 5500 vines/Ha
Exposure: North
Vine age: 7 years old
Harvest time: Mid September
First vintage: 2020
Production: 2000 bottles



WINEMAKING & AGING

Varietal composition: 100% Orisi
Fermentation container: Wood Barrel
Maceration technique: Pumping over under skin cap
Type of aging container: Wood barrel/ stainless steel
Length of aging: 15 months
Length of bottle aging: 6 months



TECNICAL DATA

Alcohol: 14,5 abv
Residual sugar: 1,4 g/L
Acidity: 5,01 g/L
Dry extract: 32 g/L



PRODUCER PROFILE

Estate owned by: Stefano Girelli, Marina Girelli
Winemaker: Stefano Chioccioli, Mattia Giacomelli
Total acreage of wine: 42 Ha
Winery production: 300,000 bottles
Region: Sicily



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