

DAL  1697
SANTA TRESA



VINO BIOLOGICO
Terre Siciliane
INDICAZIONE GEOGRAFICA PROTETTA
2020
IN QUESTA ANNATA SONO STATE PRODUCE
SOLO N° 2120 BOTTIGLIE

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ORISI

VINO BIOLOGICO

Terre Siciliane

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VITTORIA • RAGUSA • SICILIA



*A forgotten
ancient grape variety,
rediscovered and brought
to life at Santa Tresa.*



"O" is made from a **forgotten, ancient Sicilian grape variety**, rediscovered and brought to life at Santa Tresa. **The origins of the native Sicilian Orisi grape variety** can be traced to natural cross pollination between Sangiovese and Montinico Bianco, found in old vineyards in the Nebrodi area, near Messina.

Orisi is one of the so-called Sicilian relic vines, which have been recovered thanks to an ambitious project in Sicily, in which Santa Tresa played an important part. **The objective was to recover Sicilian native varieties and register new regional clones.** We are very enthusiastic about this project as it will help protect the biodiversity of Sicily's wine regions.

Terre Siciliane

INDICAZIONE GEOGRAFICA PROTETTA

Vineyards & Viticulture

Orisi has found its natural home at Santa Tresa. A few vines were planted in our **experimental vineyard** and slowly multiplied. It took a lot of time, effort and determination to give life to and learn about this **forgotten vine**. We decided to plant it in a small patch of land with a northern exposure, where it is flourishing. **We now have 1523 vines**, grown on sandy loam soil, which is rich in minerals, on a layer of compact clay. The Orisi grapes are **hand-harvested** in the second half of September, with a very careful selection in the vineyard. The grapes are put into small crates of 15-18kg so that they are not crushed by their own weight, and the crates are put in a cold room overnight.

Technical details

Once the grapes have reached the optimum cool temperature of (7-8°C), soft crushing and destemming takes place, followed by **careful grape selection**. Fermentation is carried out in medium-sized Slavonian oak barrels, with **follatura happening several times throughout the day**. Once the fermentation process is complete, we top up the barrels with the same wine until the cap is submerged. In these conditions, where all of the liquid is in contact with its all of the solids, malolactic fermentation occurs spontaneously. The wine is left to age until the next harvest, almost one year, when it is drawn off, separated from the skins and left to age in stainless steel tanks for 4-5 months.



Tasting notes

“O” is a fine, yet intense wine, with a 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 **full-bodied, yet soft, gentle and aromatic. It may have ancient origins, but “O” complements a whole range of dishes** from the most modern to the unusual to the traditional.

Only a few hundred bottles produced.

LIMITED PRODUCTION





Gift Box - 3 bottles

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Contrada Santa Teresa - 97019 Vittoria - Ragusa
t. 0932 184 6555 - info@santatresa.it - www.santatresa.com