



OMBRA

ORANGE WINE IN AMPHORA

Produced and estate bottled by Castello di Tassarolo dei Marchesi Spinola Vineyard-estate, Tassarolo (Italy).

📍 PRODUCTION AREA

Selected vineyards in the Municipality of Tassarolo, situated in the Gavi DOCG production area (Piemonte).

🌊 TERRAIN

Marley, silty-clay, with good content of organic matter due to the use of "green- manure", biodynamic preparations and biodynamic compost. Altitude: 300 metres above sea level.

🍇 GRAPE VARIETY

Cortese di Gavi (100%)

PRODUCTION TECHNIQUE

This natural orange wine is **without sulphites added in any form**. After the harvest in small crates, the must is **poured into handmade amphorae of a spherical shape** together with the semi-crushed grapes. In these beautiful **spacious jars**, the fermentation develops in a **circular and uniform movement**. Once fermentation is finished, the grapes lie on the bottom for some time. Almost a year passes before it is bottled. The **terracotta** allows the wine a **special oxygenation**.

TASTING NOTES AND MORE



Colour

The wine is a deep straw-yellow colour with discreet orange reflections given by the maceration of the skins in the must.



Bouquet

The fragrance is pleasant, delicate, complex, "colourful" and reminiscent of naturally sun-dried mountain flowers and herbs.



Flavour

Dry, authentic, rough, direct.



Yeasts

Indigenous, of our own grapes.



Alcohol

13% by Vol.



Total Acidity

Around 5 g/l



Production

2.000 Bottles



Certifications

Certified "*Organic and Vegan*" by BIOS; "*Biodynamic*" by AgriBioDinamica. "Organic" by USDA.

CONCLUSIONS

It can accompany shellfish, cheese, meat, vegetables, rice and pasta. Serve at a temperature of **9-10°C**.