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MALVASIA DEL LAZIO IGT LAZIO BIANCO

Smell of the fields in the
spring.
Fresh and sunny with pulsating
energy and fragrant acidity.
It's the wine of Lazio and it
calls the local cuisine.

ORIGIN / VINTAGE / ALCOL PERCENTAGE:

Frascati, Rome, Italy / 2021 / 14% Vol.

VARIETAL: Malvasia del Lazio

VINEYARD: Guyot vines 25 years old on volcanic soils with prevalence of basalts, exposed to mediterranean wind. 4000 vines per hectar.

HARVEST: Half september

FERMENTATION: Very soft pressing, selected yeasts, in temperature-controlled steel tanks (14,5-15 °C)

AGEING: 6 months in steel and 3 in bottle

NOSE: Pure field energy in spring, fragrant flowers give acidity and balance

CHARACTER: Fresh neckline in crunchy

OCCASION: On a picnic or at the table, the trait d'union is the local cuisine

PRODUCTION: Entirely produced and bottled by Merumalia, 1.333 bottles

BOTTLE: 750 mL Tapered Bordeaux bottle

SUSTAINABILITY: Net bottle weight 500 gr, eco-friendly packaging, use of green energy (certified by Tüv Süd), energy savings in the cellar