



ODYSSEY VINI

ORIGIN

Lavis, Trento, Italy

VARIETIES

50% Schiava, 45% Pavana, 5% Teroldego

VINEYARD

Selection of vineyards in the hills of the Piana Rotazione. 2.5 ha., 300m above sea level. Oldest vines are upto 30 years old. Alluvial soil.

VINIFICATION

1 day cold maceration on the skins
Co-fermented. No malolactic. Ages in
Stainless Steel for 8-12 months

PROPERTIES

800 cases
Very light filtration
Unfined
Native Yeasts
ORGANIC (not certified)



ROMEO

Lo-Fi Alpine Blend

Trento, Italy

Zippy, high-acid, laser-focused, 10.5% ABV red, white, rosé? *Maybe, none of the above.*

This wine doesn't conform, and it was intended that way. An experimental style that is actually a throw-back to a type of fresh, crisp "spring wine" drunk during the weeks spent by local vignaioli taking reservations for their newest vintage in the disparate and remote villages of Italy's Alpine hills of Trento (then part of Austria).

It was an ephemeral style that meant to provide temporary vinous sustenance after the 'nouveau' wines had been consumed during the holidays but before the end of Spring when the previous harvests' wines were properly done and dispatched to local restaurants and inns.

This wine began its life with me hearing this story and immediately thinking to myself: I want to make that! I partnered up with the son of the man who related that story to me and with the use of their high-altitude vineyards and the help of their winemaker toiled through several

At 10.5% ABV. A session wine, a vibe, the beach, sushi, or just to chill. WE PREFER TO SERVE as room temperature (i.e., around 60-65F)- shake before opening.

*Great on the rocks, with
a splash of amaro, soda,
and an olive.*

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