

Lupi | Ormeasco

Ormeasco di Pornassio D.O.C.

Denomination: Ormeasco di Pornassio D.O.C.

Variety: Ormeasco. (very closely related to Dolcetto)

Vineyard: Trastanello e Pornassio

Age: circa 60 years old

Fermentation: fermentation and aging of 4/5 months in steel

Refinement: 100% in stainless tank.

Color: intense ruby red with violet reflections

'It is not so important to be serious as it is to be serious about the important...!', said Robert Maynard Hutchens. Conceivably he was relishing in a sip of Ormeasco when this occurred to him.



Lupi's Ormeasco has a time-honored deep ruby color with violet tints that offers a fragrant bouquet of blackberry and raspberry alongside fennel and a sprinkle of black pepper. This is an important wine, fresh and bright; the mouth is dry, warm, with just enough soft tannins and a trickle of bitterness that only adds charm. Its 24 months of aging in stainless steel makes it ideal for tucking away for a subsequent performance. Produced from primarily old-vine vines grown at 600+ meters above sea level. This wine is the crown jewel of the mountainous area above Imperia. Ormeasco is one of the most antique varietals of red wine in Liguria in terms of history and tradition, and the provincial winemakers take it absolutely seriously.