

FONTANACOTA - Ormeasco di Pornassio DOP



Type: Still red wine

Region: Western Liguria

Area: Pornassio (high Valle Arroscia)

Vineyards: Ormeasco

Vinification: After a vinification with maceration of 8/10 days, it is aged in steel for 12 months.

Description: Red, of a nice bright ruby red color, with violet reflections.

Perfume: Hints of red fruits, including raspberries and wild strawberries and floral notes of violets and rose hips.

Taste: Very vinous, full-bodied and persistent, with dense and well integrated tannins. It closes with a pleasant aftertaste of ripe raspberries and bitter almond.

Combination: It's suggested with agnolotti with meat sauce, polenta with sausage and pork stew, stewed rabbit, pork, sticks (skewers of meat and mushrooms), soft cheeses.

Serving temperature: 16°/18°