

Exclusively produced with grapes selected and harvested in our vineyards and vinified in our cellars.
Our vineyards have a vocation and a history that goes back over 200 years.

ONORIUS

Typical and local wine of the Tuscan coast
Traceability guaranteed

GRAPE VARIETIES

Sangiovese, Merlot.

PRODUCTION AREA

Hills of the Tuscan coast.

ALTITUDE

30 m asl.

SOIL

Medium-textured, rocky, with body.

TRAINING SYSTEM

Spurred cordon.

VINEYARD LAYOUT

Traditional 2,60 x 0,90 m.

AVERAGE VINE AGE

20 years.

HARVEST

Grapes hand harvested in September.

VINIFICATION

15-20 days of fermentation, racking and gentle pressing.

ALCOHOLIC FERMENTATION

Natural temperature in tank, 25-30 °C with natural yeasts.

COLOR

Ruby red with violet hues.

BOUQUET

Great intensity of red fruit with pleasant hints of vanilla and cocoa.

TASTE

Enveloping with soft tannins, pleasant and persistent.

SERVING SUGGESTIONS

Sauced white meat, red meat, medium-aged cheeses.

SERVING TEMPERATURE

18-20 °C.

PACKAGING

6 bottles 750 ml/box.

ALCOHOLIC STRENGTH

13 - 13.5% vol (depending on vintage).

AWARDS

Onorius 2015 - Silver Medal Award San Diego International Wine & Spirits Challenge 2018.

Onorius 2016 - Gold Medal Award Sommelier Challenge 2018.



N.B. We do not purchase grapes or wines from other producers. Unfortunately the law allows it, but we consider it almost a habit, a betrayal of the trust of the customer and the consumer who must have the guarantee and certainty of the origin of what they purchases and consumes.

* FATTORIE DEI DOLFI *

LARI * PISA

PRODUZIONE DI VINI FINI DAL 1902