

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 100 years.

ONORIUS

Typical and local wine of the Tuscan coast
Guaranteed traceability

GRAPE VARIETIES

Merlot 55%, Sangiovese 45% .

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.

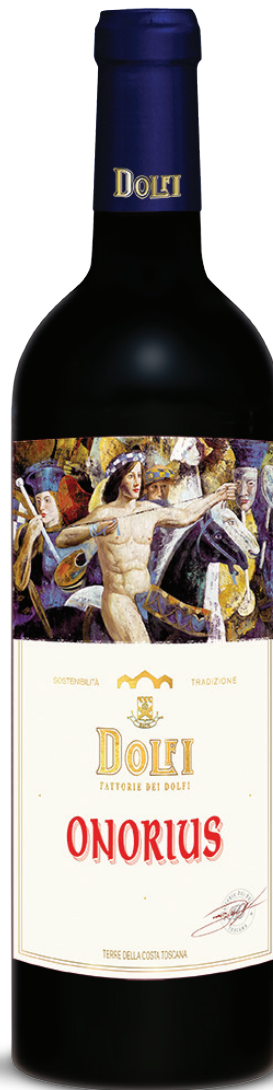
ALCOHOLIC STRENGTH

13,5 - 14% vol (depending on
vintage).

AWARDS

Onorius - Gold Medal Award San
Diego International Wine & Spirits
Challenge.

Onorius - Gold Medal Award
Sommelier Challenge.



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.