



<b><u>BRAND NAME:</u></b>	ORINO
<b><u>COLOUR:</u></b>	White
<b><u>TYPE:</u></b>	Still - dry
<b><u>REGIONAL DENOMINATION:</u></b>	Appellation of origin «MANTINIA» controlled. Product of organic farming
<b><u>GRAPE VARIETY:</u></b>	100% MOSCHOFILERO
<b><u>VINTAGE:</u></b>	2004
<b><u>DURATION OF MATURATION (if any):</u></b>	Bottling starts approximately 75 days after the end of alcoholic fermentation.
<b><u>ALCOHOL CONTENT:</u></b>	11% by vol.
<b><u>ACIDITY:</u></b>	6,5 gr./lt. as tartaric acid
<b><u>Ph:</u></b>	3,14
<b><u>RESIDUAL SUGAR:</u></b>	0,85 gr./lt.
<b><u>ANNUAL PRODUCTION:</u></b>	30.000 bottles
<b><u>OPTIMUM DRINKING:</u></b>	It will be at its best all through out 2005-2006
<b><u>SERVING TEMPERATURE:</u></b>	8-10°C
<b><u>BEST FOOD MATCHING:</u></b>	Roasted lamb with aubergines

#### **OTHER FOOD SUGGESTIONS:**

It will be a perfect partner for oriental and curry dishes and in general, with any food with intense aromatic character. It is also ideal as an aperitif while it will be complement to a number of cold dishes.

#### **OTHER TECHNICAL DETAILS:**

The steep, mountainous vineyards in Mantinia allow Moschofilero to ripe slowly and, thus, develop its individuality and aromatic character to the full. Grapes are selected for their health and ripeness. Then, they are destemmed and pneumatically pressed. Free run juice as well as pressings up to the 1,0 bar are retained, which after careful static clarification, contribute to the roundness and rich texture of this superb "MANTINIA".

#### **TASTING NOTES:**

Pale yellow with silver-grey hints. Explosive, floral rose petal aroma dominating while the elegant fermentation flavors of apple and banana add to the complexity. Perfectly balance and showing a hint of CO<sub>2</sub> on the palate, Orino is a modern different approach to A.O.C. MANTINIA