



**Ottone** (also known as Bombino) by **Merumalia**, on the nose recalls citrus fruit: it has a nice acidity on palate and a quite long persistence with a balanced sapidity. This autochthonous grape grows on a volcanic soil, respecting the nature and the environment. The vineyard are grown on the north side of volcanic, rocky soil (mineral rich) of Castelli Romani, respecting the nature and the environment. The **OTTONESE** grapes production has an upper limit of 8 tons per hectare (much less than permitted). Grapes are pressed very softly in inert environment. To limit the generation of sulphites, the fermentation initiated with selected yeast, is thermally controlled in inox containers. The wine is ageing in inox and in bottle.

**VINTAGE - ALCOHOL:** 2017 - 13 % Vol. / 2016 – 13,5 % Vol.

**GRAPE VARIETY:** Bombino 100%

**VINEYARD:** Spurred cordon, > 4000 vines/ha

Average height above sea level: 190 m

Exposure: North-North West

**HARVEST PERIOD:** End of September

**FERMENTATION:** Gentle pressing, selected yeasts, in inox tanks at controlled temperature (14,5-15°C)

**PRODUCTION:** Produced & Bottled by Merumalia Soc. Agr. 2100 bottles

**AGEING:** 4 months in inox, 3 months in bottle

**COLOUR:** Shining straw yellow

**CHARACTER:** Mineral, fresh, young

**NOSE:** Citrus fruit

**TASTE:** Nice acidity and good persistence, balanced saltiness

**PAIRING:** Raw fish, crustaceans, fish-based dishes

**SERVICE TEMPERATURE:** We recommend to serve it at 10° - 12° C