

# ORSOLANI



## History

### THE ORSOLANI CELLAR

The history of our cellar begins at the end of the last century, when nostalgia for their homeland brought back to Italy my great-grandfather Giovanni with his wife Domenica from the United States of America; they opened an inn called "Aurora's Inn" and while his wife supervised the kitchen, Giovanni Orsolani worked the

land and the cellars in order to produce the wine needed by the inn. The success of the wine forced the cellar to expand and made sure that the next generation of Orsolani's would dedicate themselves to the sector full time.

Great attention to Erbaluce though, is given only around 1967, after the coming of DOC; and the results of this work are on the lines of the last thirty years. Beginning from 1968 with the first "spumantizzazione" of Erbaluce, that at the time was considered a great novelty, the request for DOC on the spumante as well was forwarded and awarded in 1988. In 1985 "La Rustia" was born introducing the concept of "vintage sorting" and proved for the first time the strength of this vine also in its white and dry expression. In 1988, after some years of experimentation, we introduced the use of barriques in the fermentation of Passito, our most historical product, hence the most delicate to modernize. We contextually reduced the oxidizing process, now considered micro oxidizing, having as a result a more solar Passito that parallels the great, non-aromatic, Italian Passitos.



## Vineyards

In the area of Piedmont called "Canavese", the growing of grapes goes a long way back, surely prior to the conquest of the territory by the Romans who, under the guide of consul Terentius Varrones, defeated the native population of the Salassi.

The Romans themselves, imported in the area their rational method of growing, the same that, aside from some minor changes, is still used today: branching at one meter from

the ground at least and the growth of vine-shoots on a specific supporting structure, called "Alteno Canavesano".



Two very important factors have contributed to create such an ancient viticultural tradition in the area, first a hilly territory formed during the glaciers time, mostly made of softly profiled, gentle hills called "Morene", whose soil is made of clay and pebbles, second a mild weather whose average annual temperature is just below 13°C even if in August, a very important month for the ripening of grapes, peaks at 25°C. During the same month the pluvial regime is indeed very restricted (around 70mm), favoring the integrity of the grapes (indispensable for the production of Passito).

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## **FATHER AND SON...**

Two generations, side-by-side. The photos depict Gianluigi Orsolani and his father, Francesco. The company has been handed down through four generations (since 1894) ...



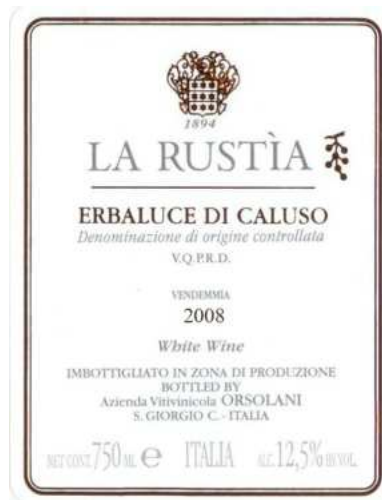
**ORSOLANI**

*Dal 1894, viticoltori in canavese*

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Our wines combine tradition, innovation and personality with excellent quality and refined nuances which best express our approach to the pleasures of the palate..



## **“La Rustia” Erbaluce di Caluso DOC**

**Type:** dry white wine

**Varietal:** 100% Erbaluce di Caluso, autochthonous of Greek origin

**Soil:** Morainic, sandy

**Vineyard:** Sunny, hills mainly sited in the municipalities of Caluso, Piverone, and Roppolo.

**Altitude:** 200/250m high above sea level

**Harvest date:** end of September, by selecting the most intact and mellow grapes

**Wine-Making:** steeping by dry ice, fermentation in steel and long refining about leavens

**Number of bottles:** 70,000

**Serving temperature:** 10-12C

**Characteristics:** Lightly straw-colored with soft light yellow nuances backing the olive leaf tonality. The well defined scents mix sage and essential oil perfumes together with laurel, rosemary and lavender flavors which tend to a balsamic one, kept light at the end by the elegance of hawthorn and yellow flowers.

**Food Pairings:** With hors d'oeuvres, first courses; matches very well with soups and rice, with lake and non-lake fish, gently-cooked food or with fresh shellfish, with all vegetables.



## “Cuvée Tradizione” Caluso Spumante DOC

**Type:** Sparkling dry white wine, Classical Method

**Varietal:** 100% Erbaluce di Caluso, autochthonous of Greek origin

**Soil:** Morainic, franc-sandy

**Vineyard:** Sited in the municipality of Caluso and San Giorgio Canavese.

**Altitude:** 180/200m above sea level

**Harvest date:** Middle of September

**Wine-Making:** reworking in bottle at 16C controlled-temperature in climate cells for more than three months, following refining about yeasts for 48 months at a suitable temperature.

**Alcohol content:** 12.5% Alcohol by Volume

**Serving temperature:** 10-12C

**Characteristics:** Light yellow-colored with some green nuances touched by a very soft perlage which play son the free surface of the sparkling wine. The flavor is ruled by aromas which remind one of hazelnuts, bread crust spiced by gentle aromatic herbs like rosemary and mint. In your mouth, the starting full sensation is followed by a soft one; this well-calibrated and agreeable effervescence has a silky progression.

**Food Pairings:** As aperitif or better during the whole meal, obviously during lunches based on fish and other gentle flavors.



## “Sulè” Caluso Passito DOC

**Type:** Sweet white “Passito” wine

**Varietal:** 100% Erbaluce di Caluso, autochthonous of Greek origin

**Soil:** Morainic, sandy

**Vineyard:** Sited exclusively in the municipality of Caluso.

**Altitude:** 200/250m above sea level

**Harvest date:** Middle of September, very serious vintage selection of the grapes owing to the suitable characteristics of the ageing. Grapes are kept in special little boxes of about 5kg.

**Withering:** At the “Solaio” (Sulè) in a natural way until the middle of March

**Wine-Making:** Grapping, pressing in small wooden presses, fermentation in oak barrels and honing in barrels for three years. Minimum honing of a year, keeps evolving over time.

**Number of bottles:** 8,000

**Characteristics:** Dark amber colored with orange nuances like sunset colors. The flavor of pastry cream comes first, ruling the nose together with melted caramel, and a fruit salad of yellow plums, apricots and over-ripened bananas. A soft oxygen action praises the root of licorice, saffron and white figs dried by the sun. In your mouth, the wine is sweetly viscous and continues to proposal of fruits from the golden apple to the mandarin, all kept on the back palate by the carobs supporting the “freshness” that this Passito wine shows and assures for a long time.

**Food Pairings:** Good with seasoned cheese and honey, good with natural gorgonzola; very good with dry pastries.

**Note:** This ancient wine arises from the Roman times, in fact it was the Romans who noticed the particular thickness of Erbaluce grapes and began the withering before wine making process.