



RINOMATA CANTINA
TOMBACCO
fondata nel
1919



ORIGINE I.G.T.
TERRE SICILIANE

ORANGE WINE FROM LAKE ARANCIO

Origine is the result of several years' worth of travelling, research, and new experiences.

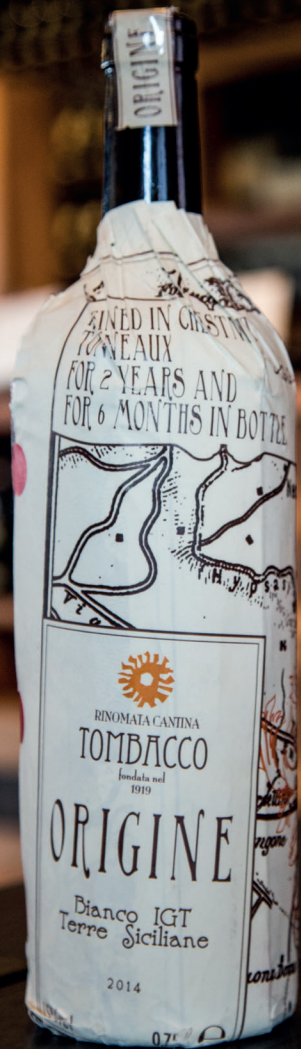
The sum of what excited and moved me in a continuous quest for winemaking traditions, grape varieties and ancient methods. A journey in which my mission was to rediscover the ancient flavours and aromas all too often lost through modernity and advances in technology.

I walked for miles, talked with the oldest producers who explained to me how they produced their wine and I learnt that all the ancient winemaking techniques which result in the best wines have lots of things in common. Remote areas; pristine wineries with little technology (and sometimes no electricity); illiterate producers with no formal education who communicate using only their ancient dialects, people that have never travelled outside of their villages, nevertheless able to produce true nectars, the heirs of arts and traditions a thousand years old.

My quest was for a wine which could have been produced 1000 years B.C. or could have been produced today, the perfect wine to hit your bottles. Perfect wine does not however mean a wine without defects.

And so, Origine was born.

Alessandro Gallici



*A timeless
wine, unspoilt
and legendary.*



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Name and Denomination

Bianco I.G.T. Terre Siciliane

Grape variety

Grillo e Zibibbo

Origin

we found the perfect conditions to host our Origine project in Sicily, between the Valley of the Temples (province of Agrigento) and Marsala. Here I found some old, small tree vines which had achieved a perfect balance with the environment, so that no chemical fertilization had never been used. We produced with ancient vats that are half buried into the soil and old casks previously used for refining Marsala wines. We start with a green harvest when the flowers start to become fruit so that the remaining grapes can fully develop their aromas; then we perform a step-by-step harvest, first picking the grapes that are outside and later picking the inner grapes. The grapes from a third variety are then put to dry in a ventilated area, so that there is an over maturation.

Winemaking

the first harvested grapes start to ferment thanks

to the indigenous yeasts which are selected by the winemakers. The second variety is then added and the fermentation continues. When the wine is ready, we transfer it into the half-buried clay jars then the dried grapes from the third variety are added, in order to start a third fermentation. The grape skins are taken out of the amphorae during Holy Week.

Refining

the following summer we proceed with the wine clarification which is led by gravity. At the beginning of November the wine is transferred into the ageing chestnut casks; these wooden containers must be in perfect conditions and have been already used to age wine for at least 10 years, allowing the wine to age and mature with no organoleptic interferences.

Process duration

almost four years so that Origine is ready to be uncorked: 6 months of fermentation; 6 months for the static clarification; 2 years refinement in chestnut casks; 6 months of bottle rest.

Storage and ageing

storage in a cool dry place. The aging process for this wine can last more than 6 years.

Bouquet

with peculiar Mediterranean and balsamic notes of mint, rosemary and wild herbs, the honey flavour emitted from the dried zibibbo grapes is mixed with oxidative notes resulting from the maturation in the amphora.

Flavour

hints of dehydrated fruits (apricot) tamarind, a light vanilla note, raw sugar and aged tobacco. There is a persistent aftertaste.

Alcohol content 14% vol.

Optimal serving temperature

it depends on the uses: 10-12°C otherwise 14-16°C. Open the bottle one hour before drinking.

Gastronomic matches

wine that lends itself to gastronomic experiments: try it with goat's milk cheese and pecorino cheese; with Asian ethnic food, like an Indonesian Kambing Guling or a Lamb Biryani; it is also excellent with eggs and asparagus or courgettes; wine it pairs well with apple strudel or almond paste desserts.