

# TUTTO

## ORSI SAN VITO

Colli Bolognesi, Emilia-Romagna



Federico Orsi's biodynamic farm is in a beautiful part of the Colli Bolognesi, just outside Bologna.

These hills were known locally for producing great wines for many years, before the local varieties fell out of favour with drinkers, leading to many leaving their farms to seek jobs in the city. Since purchasing the land and converting it to biodynamics, Federico has been on a mission to put the region back on the map and over the past few years we've watched the wines go from strength to strength.

He now farms a total of seventeen hectares of local varieties, spread out on rolling hills over clay, sand and limestone. Diversity is embraced fully, with another eight hectares allocated to other crops. The vegetables grown here are served at several of Emilia's great restaurants and you'll also find a small group of the local Mora Romagnola pigs roaming the farm. From these, Federico makes some of the most delicious Mortadella you are ever likely to eat.

In the cantina, Federico is always experimenting, fermenting and ageing in all sorts of vessels in countless ways. The end goal is the same, to make wines that are honest, delicious and representative of the territory.

In short, the kind of wines you'll want to drink each and every day.

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PIGNOLETTO SUI LIEVITI  
*2020*

Pignoletto is a grape indigenous to the Colli Bolognesi. Federico harvests this from young, healthy vines planted over clay and limestone. It is fermented in vat, with a little of the must from the same harvest added to the bottle for the second fermentation. It is aged on its lees and never disgorged. A simple, yet extremely refreshing wine with texture and citrus in spades.