

O'RIGINOVE

VINO FRIZZANTE



O'RIGINOVE was born from the idea of creating a young, sparkling red wine, naturally low in alcohol, capable of expressing authenticity, freshness, and conviviality. Its creation originates directly from the grapes, enhanced through a careful fermentation process that respects their natural character, resulting in a genuine and approachable wine. Inspired by the oldest tradition of winemaking – the one that, since ancient times, gave life to the wine beloved by Bacchus – O'RIGINOVE tells a story of balance between approachability and vitality. In the glass, it appears lively and bright, with delicate aromas of fresh red fruits such as cherry, blackberry, and currant, which anticipate a light and harmonious sip. This is followed by a long floral persistence supported by a fine tannic structure, typical of Sangiovese. Its natural effervescence and moderate alcohol content (9% ABV) make it smooth and pleasantly dynamic to drink, inviting sharing and moments of genuine conviviality.

Grapes used: 85% Sangiovese and other native varieties. It is bottled very early, at very low temperatures, to preserve its aromatic profile intact.

Alcohol content: 9% ABV

Serving temperature: 10–14 °C (50–58°F)

An excellent aperitif wine, low-sugar, fresh and enveloping, perfect for pairing with all kinds of finger foods. Its delicate notes and lively freshness enhance small bites, stimulating the palate. Ideal for summer dinners based on fish, shellfish, and light Mediterranean dishes, it pairs beautifully with fresh and authentic flavors, offering a convivial experience rich in aromas and lightness.

