

# PRIMA DOMUS



## Onirico 2023

### Classification

Toscana IGT

### Vintage

2023

### Grapes

90% Sangiovese, 10% Cilieggiolo

### Production Area

Castelnuovo Berardenga

### Vinification Process

The grapes are hand-harvested during the second week of September. Vinification takes place in stainless steel with a short maceration period of 10 days.

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## History

The Prima Domus project began with Virtus in 2020. This first vintage is the result of years of tastings and visits to winemaking regions that Emanuele and Stefano undertook over the past six years as communicators in the wine world.

Onirico, introduced in 2023, completes their selection. It is a Sangiovese made from young vines, 10 years old, including a small percentage of Cilieggiolo, planted in medium-textured soils at an altitude of 320 meters, just a few kilometers from Siena. The aim is to deliver the aromatic fragrance and fresh taste typical of Sangiovese in every glass, while maintaining a smooth drinkability with a lean and versatile structure. A Sangiovese made for everyday dining. The label depicts Morpheus, the god of dreams in Greek and Roman mythology, symbolizing the ability of dreams to become reality a concept that has always guided Emanuele and Stefano in their Prima Domus project.

## Tasting Notes

Onirico 2023 presents a vibrant ruby red color. On the nose, it opens with lively fruity aromas of cherry and blood orange, accompanied by floral notes of violet and wild rose. On the palate, it surprises with its freshness and ease of drinking. A crisp tannin combined with a lean structure invites a second sip and makes it versatile for pairing with appetizers or flavorful pasta dishes.