



Orion Wines is an exciting venture run by the dynamic duo of marketing guru Luca Pomaro and talented winemaker Alessandro Michelon. Working closely with winemaker Paolo Leo, they are producing modern, fruit-forward wines that are rooted in tradition. They are passionate about Italian wines and make wines across Italy using indigenous varieties to create fresh, aromatic wines that are extremely good value for money.

We have been fans of Orion from the beginning and feel that their wines are going from strength to strength. Our new shipment has arrived and to celebrate we are offering **FREE DELIVERY** on your own twelve-bottle selection, or better still, **SAVE UP TO £13** with our discounted red and white six-bottle Sampler Cases, containing two bottles of each of the featured whites and reds and **FREE DELIVERY** as part of a 12-bottle order.

OFFER CLOSED

PALMA NERA Grillo 2012, IGT Sicilia, Italy 12.5%

IT1332W

£7.49

Once known only as a major constituent in Sicily's Marsala, the Grillo grape has been radically transformed into a clean, fresh and characterful dry white. The grapes for Palma Nera are grown in low-yielding vineyards in the Trapani province and are hand-picked in early September. Intense floral aromas over citrus notes. Medium-bodied and rounded in the mouth, with pineapple, tangerine and hazelnut flavours and fresh citrus acidity. Impressively long finish with almond notes coming through. Drink now to 2015.

Food match: a great aperitif or try with clam chowder or fish pie.



PAOLO LEO Negroamaro 2012, IGP Salento, Puglia,

Italy 13% IT1682R

£8.25

Negroamaro, literally 'bitter black', is most often paired with Malvasia Nera, to add texture and diffuse its bitterness. Yet when properly ripened, it can produce a fruit-filled characterful wine with lovely mouthfeel. Paolo has judged it just perfectly and this unoaked red should win round many to the quality of the variety. Remarkably deep and youthful purple colour. Spicy cherry and cassis aromas. Soft, juicy blackcurrant and mulberry flavours with a hit of damson and mocha. Smooth chocolaty tannins on the finish with notes of exotic spice. Very good length with lovely aromatic lift. Drink now to 2016. Food match: pair with spicy sausages or with grilled tuna steaks.



PAOLO LEO Malvasia 2013, IGP Salento, Italy 12% IT1663W

£7.99

This unoaked dry white is 100% Malvasia Bianca di Lecce, a strain of the variety unique to Puglia. The vines are densely planted at 4000 per hectare, which naturally reduces yields. Light, bright straw colour. Lemon, quince and hazelnut aromas with hints of dandelion leaf and grapefruit. Tasty stone fruit flavours with zesty acidity and additional notes of hazelnut and pears. Clean, dry, refreshing finish that lingers nicely. Drink now to 2016.

Food match: The clean acidity and bright fruit means this wine pairs well with Mediterranean charcuterie such as Parma ham or crispy calamari.



ROCCA DEL DRAGONE Aglianico 2010, Campania IGT, Italy 13% IT1730R

£9.49

Aglianico is the outstanding red grape variety of this part of southern Italy. Being difficult to ripen it can produce tannic or 'green' wines but this example is beautifully rich and flavoursome. Deep red/purple colour with pronounced almost perfumed aromas of redcurrant, raspberry and cherry with hints of exotic spice. Fresh raspberry, redcurrant, plum and cranberry flavours. Good rich fruit character, balanced by gentle, ripe tannins and notes of bitter cherry. Long, well-delineated finish. Drink now to 2015. Food match: great with lamb Moussaka, Moroccan Tagine or mature cheeses.



MAREE D'IONE Fiano 2012, Terre di Chieti, Abruzzo, Italy 13% IT2042W

£8.49

The hilly vineyards where the Fiano grapes are grown are about 10 km from the Adriatic Sea in the Abruzzo province and benefit from the cooling sea breezes. The nose is deliciously fragrant with notes of lime, mango and pineapple. Exotic fruit flavours are balanced by crisp acidity and a long, refined citrusy finish. This Fiano is vibrant and refreshing with good intensity. Drink now to 2015.

Food match: the citrus twist on the finish makes this a delicious partner to grilled fish or prawns. Bronze medal winner at the Decanter World Wine Awards 2013.



PAOLO LEO Primitivo 2013, IGP Salento, Puglia, Italy 13.5% IT1673R

£8.25

There is much debate as to where Primitivo may have originated, but it has been known in Puglia since at least the 17th century. Paolo's grapes come mostly from the province of Manduria and are fermented at a controlled temperature with daily pumping over to add extra colour and flavour. The final wine is left unoaked to let the vivid fruit show. Youthful deep purple colour. Spicy aromas of black cherry, damson and liquorice. Soft, mouth-filling flavours of ripe plum, blackberry and redcurrant. Good freshness and subtle tannins. Impressively long, aromatic finish with an attractive savoury character. Drink now to 2016. Food match: Try with Baba Ganoush or a Spaghetti Puttanesca.



Six-bottle White Sampler Case ITC031W ONLY £45.95 with FREE DELIVERY as part of a 12-bottle order

Six-bottle Red Sampler Case ITC032R ONLY £48.95 with FREE DELIVERY as part of a 12-bottle order.