



VIGNE DEL BOSCO
O L M È

Cabernet

VENETO IGT
STILL RED
WINE

Grape variety: Cabernet franc 40%, Carmenère 60%.

Soil: clay and silty soil, with a calcareous substrate of “caranto”, well suited to obtaining fine wines.

Vine training system: Sylvoz system with 2.700 vines per hectare and two small arches of 6-8 buds each.

Yield per hectare: 9-10 tons per hectare. If necessary, thinning is carried-out during the veraison phase.

Harvest: manual harvest only. Grapes are picked-up when they reach the perfect point of ripeness, usually during the second 10 days of September.

Vinification: the grapes are destemmed and put into special winemaking containers to macerate with the skins for at least 8 days. After soft pressing, they undergo both primary and malolactic fermentation at a controlled temperature (22-24 °C).

Before bottling the wine ages in barrel for at least 6 months.

Colour: deep ruby red colour with purplish glints.

Bouquet: intense and elegant, with pleasant floral notes of violet and typical herbal notes of bell pepper.

Taste: very fruity and well balanced, you can immediately recognize the unmistakable flavor of the Carménère grapes.

Smooth and elegant tannins.

Alcohol content: 12,5% Vol

Service temperature: 16°C

Food pairing: first courses with game ragout, grilled and roasted red meats, medium-aged cheeses.



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