



**VIGNE DEL BOSCO**  
**OLMÈ**

# Chardonnay

VENETO IGT

**LIGHTLY SPARKLING WHITE WINE**

**Grape variety:** 100% Chardonnay.

**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.

**Harvest:** manual harvest only. Grapes are harvested before the grapes reach their full ripeness in order to preserve a good level of acidity.

It usually takes place during the last 10 days of August.

**Vinification:** grapes are destemmed and immediately cooled down to prevent the aromas oxidation.

After a quick soft - pressing a long fermentation is carried out at controlled temperature (around 16°C), provided a refrigeration and static decantation of the must is previously completed. A mixture of yeast and sugar is then added to the base wine which is transferred in a sealed container (autoclave) where it begins the re-fermentation process.

At the end of the re-fermentation the wine is filtered and then bottled with a pressure of around 2,5 bar.

**Colour:** bright straw yellow colour.

**Bouquet:** nice and elegant, with delicate notes of almond flowers and an appealing scent of Golden apple.

**Taste:** fresh, fruity and well balanced.

**Alcohol content:** 12,50% Vol

**Service temperature:** around at 6-8°C

**Food pairing:** ideal as an aperitif. It matches very well with seafood and delicate fish starters.



Azienda Agricola Vigne Del Bosco Olmè  
Via Cal Torta, 549 - 30022 Ceggia (VE) Italia  
Tel/Fax 0421 329365 - info@vignedelbosco.com  
www.vignedelbosco.com