



VIGNE DEL BOSCO
OLMÈ

Malvasia

AROMATICO DI CANDIA

VENETO IGT

SWEET SPARKLING WHITE WINE

Grape variety: 100% aromatic Malvasia di Candia.

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. Grapes are hand-picked when they reach the perfect level of ripeness, usually during the first 10 days of September.

Vinification: grapes are destemmed and immediately cooled down to prevent any aromas oxidation. After a quick soft pressing a long-lasting alcoholic fermentation is carried out at controlled temperature (around 15°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 the wine begins its second fermentation process. At the end of the refermentation, once filtered, it is bottled with a pressure of around 2,5 bar.

Colour: intense straw yellow colour.

Bouquet: rich and aromatic, with pleasant notes of acacia and lavender flowers. Fruity hints of ripe peach and apricot combine with pleasant nuances of orange and citron.

Taste: sweet, fruity, refreshing and slightly bubbly.

Alcohol content: 11% Vol

Service temperature: 6-8°C

Food pairing: ideal as an aperitif. Perfect dessert wine to accompany dry pastries and tarts, but excellent also on its own.



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