



VIGNE DEL BOSCO  
OLMÈ  
**Malvasia**

VENETO IGT  
**STILL DRY WHITE WINE**

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

**Grape variety:** 100% Malvasia

**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:** handpicked grapes are destemmed and immediately cooled down to prevent any aromas oxidation. Quick soft pressing is followed by immediate static decantation of the must at very low temperature. The long alcoholic fermentation takes place at controlled temperature (13-14°C). The wine is then left to refine on the fine lees for a period of about 6 months to improve structure and quality.

**Colour:** intense straw yellow colour.

**Bouquet:** rich and generous, revealing Fresh floral hints and fruity notes of white peach. A triumph of aromatic herbs enhanced by a citrus a mineral note

**Taste:** juicy, surprisingly fresh and easy to drink

**Alcohol content:** 13.50 % vol

**Serving temperature:** 10-12° C

**Food pairing:** excellent with codfish cooked in different ways, unexpected perfect match with the Ethnic cuisine. It combines very well with both traditional and innovative cuisine.



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