



VIGNE DEL BOSCO
OL M È

Prosecco

DOC MILLESIMATO

WHITE SPARKLING WINE EXTRA DRY

Grape variety: 100% Glera.

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.

Yeald per hectar: 12-14 tons per hectare.

Harvest: manual harvest only. Grapes are hand-picked before they reach their full ripeness in order to preserve a good level of acidity.

It usually takes place beginning of September.

Vinification: After the manual harvest the grapes are destemmed and immediately soft-pressed, without maceration. The alcoholic 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 still wine which is transferred in special sealed containers called “autoclavi” where the wine undergoes the second fermentation process – Charmat method.

At the end of the refermentation the wine is filtered and then bottled with a pressure over 5 bars.

Colour: pale straw yellow colour with greenish and brilliant hues. Elegant, fine and persistent perlage.

Bouquet: pleasant notes of acacia flowers and wisteria combine with scents of green apple.

Taste: elegant, crispy, refreshing, with a bright acidity and refined persistent bubbles.

Alcohol content: 11,50 %

Service temperature: 6/8°C

Food pairing: perfect at any time, but particularly as an aperitif and with all kind of starters. Its great versatility makes it suitable for the whole meal.



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