



VIGNE DEL BOSCO
O L M È

Rosa Blu

VENETO IGT

LIGHTLY SPARKLING ROSÉ WINE

Grape variety: Refosco, Carmenere and Merlot.

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: 9-10 tons per hectare.

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

It usually takes place during second half of September according to the level of ripeness of each grape variety.

Vinification: grapes are destemmed and crushed 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 base wine which is transferred in a sealed container (autoclave) where it begins the refermentation process.

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

Colour: brilliant pink cherry colour.

Bouquet: very fruity, notes of currant, raspberry and wild berries. Delicate hints of tropical fruit (pineapple, banana) combine with pleasant citrus notes.

Taste: fresh, fruity, round and well balanced.

Alcohol content: 11,50 %

Service temperature: 8-10°C

Food pairing: perfect as an aperitif it pairs well with delicate fish and meat starters, delicate vegetables and fish risotto.



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