



**VIGNE DEL BOSCO**  
**OL M È**

# Sauvignon

VENETO IGT

**STILL AROMATIC WHITE WINE**

**Grape variety:** 100% Sauvignon.

**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:** 7-8 tons per hectare.

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

It takes place during the first ten days of September.

**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 13-14°C), provided a refrigeration and static decantation of the must is previously completed.

Fermentation is followed by a period of at least 12 months of laying on the fine lees to improve structure and quality.

**Colour:** straw yellow colour with greenish glints.

**Bouquet:** great olfactory impact: intense pleasant vegetal and herbaceous aromas of sage and tomato leaf and elegant fruity aromas of peach and melon.

**Taste:** intense and elegant, typically aromatic and very persisting with a fine acidity and minerality.

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

**Service temperature:** 10/12°C

**Food pairing:** vegetable soups, shellfish, full-flavored vegetable risotto variations and tasty, aromatic dishes in general.



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