



VIGNE DEL BOSCO
OLMÈ

SELVA DOREA

VENETO IGT

MALVASIA-VERDUZZO PASSITO

(wine from dried grapes)

2019

Grape variety: 70% aromatic Malvasia di Candia – 30% Verduzzo from Friuli.

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. Vineyard planting year: 2002.

Yield per hectare: 5-6 tons per hectare. If necessary, thinning is carried-out during the veraison phase.

Harvest: late manual harvest taking place towards the end of September-beginning of October.

Vinification: before soft-pressing the handpicked grapes undergo a cryo-maceration process at a temperature of -20°C for about 5 days.

After the long alcoholic fermentation at controlled temperature, the wine ages for at least one year in cement tanks before being bottled.

Colour: intense deep golden colour.

Bouquet: rich and complex with intriguing notes of tropical fruit, dried apricot, honey, candied orange and citron.

Taste: sweet and full-bodied, with an exceptional balance between acidity and sugar.

Rich and generous, extraordinarily satisfying. Clear and lively finish with a long persistence.

Alcohol content: 13,50 % Vol

Service temperature: around at 14°C

Food pairing: dry patisserie and biscuits, almond tarts and blue cheeses.



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