



VIGNE DEL BOSCO  
OLMÈ

# SELVA NERA

VENETO IGT  
MERLOT 2021

**Grape variety:** 85% Merlot, 15% Cabernet franc.

**Soil:** clay and silty soil, with a calcareous substrate of "caranto".

**Vine training system:** Sylvoz system with 2.700 vines per hectare and two small arches of 6-8 buds each.

**Production:** 6-7 tons per hectare. If necessary, thinning is carried-out during the veraison phase.

**Harvest:** manual harvest to guarantee that only the best grapes are selected. Around 37% of the bunches are hung on the threads of the vineyard and left to dry in the air for about 45 days.

**Vinification:** the grapes are destemmed and put into special winemaking containers to macerate with the skins for at least 10 days. After soft pressing, temperature is increased to 22/24°C to start malolactic fermentation. Before bottling the wine ages for at least 20 months in Tonneaux

**Colour:** deep ruby red colour with garnet reflections.

**Bouquet:** complex with balsamic notes accompanied by fruity hints of small red berries, cocoa and spices.

**Taste:** big structure and great personality. Full bodied, warm and round with velvety and caressing tannin. Intriguing and pleasant long finish.

**Alcohol content:** 14% Vol

**Service temperature:** 18-20°C

**Food pairing:** aged cheeses, wild game, stews and braised beef.



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