



VIGNE DEL BOSCO
OLMÈ

Xénto 18.22

VENETO IGT

REFOSCO DAL PEDUNCOLO ROSSO

(still red wine aged in oak)

2022

Grape variety: 100 % Refosco dal peduncolo Rosso (special type of grape with red flower stalk).

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

Harvest: manual harvest only. Grapes are picked-up when they reach the highest point of ripeness, which usually comes during the last 10 days of September.

Vinification: the grapes are destemmed and put into special winemaking containers to macerate with the skins for at least 10 days. After soft pressing, they undergo both primary and malolactic fermentation at a controlled temperature (22-24° C). Before bottling the wine ages in 500 - Liter Tonneaux for at least 18 months.

Colour: intense deep ruby red colour with purplish glints tending to garnet with ageing.

Bouquet: very fruity with scents of wild blackberries, cherry jam and a delicate and pleasant smoky note.

Taste: full bodied, with a strong personality. Tannic and with a high acidity when young, it becomes rounder, softer and just perfect over the years.

Alcohol content: 13% Vol

Service temperature: around at 16-18°C

Food pairing: roasted meats, game, pasta dishes with game based sauces, medium seasoned cheeses and savoury dishes.



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