



VIGNE DEL BOSCO
O L M È

Zio Bepi

VENETO IGT

LIGHTLY SPARKLING RED WINE
(off-dry)

Grape variety: 80% Refosco dal peduncolo rosso, 20% 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.

Yield per hectare: 9-10 tons per hectare.

Harvest: manual harvest only. Grapes are hand-picked before they reach their full ripeness. It usually takes place around Mid-End September.

Vinification: the grapes are destemmed and put into special winemaking containers to macerate with the skins for at least 8 days. Before bottling the wine undergoes a second fermentation in special sealed tanks called "autoclavi" until it reaches a pressure of around two bars.

Colour: purplish red colour.

Bouquet: intense and clean, with fruity aromas of red wild berries and floral notes of rose.

Taste: off dry, very fruity and elegant. A long finish with some citrus-like hints of blood orange. Slightly fizzy with a good persistence.

Alcohol content: 11,50% Vol

Service temperature: around at 8-10°C

Food pairing: a wine for any convivial occasion; ideal as an aperitif it is the perfect accompaniment to red meat barbecues with friends, cold cuts and cotechino sausages.



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