Vigne del Bosco
Olmè

Pinot Grigio

DOC VENEZIA

STILL WHITE WINE

Grape variety: 100% Pinot Grigio.

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: 1996.

Yeald per hectar: 8-9 tons per hectare.

Harvest: manual harvest. Grapes are picked-up before they reach their full point of ripeness in order to preserve a good level of acidity.
It usually takes place during the last 10 days of August.

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 16°C), provided a refrigeration and static decantation of the must is previously completed.
Fermentation is followed by a period of at least 6 months of laying on the fine lees to improve structure and quality.

Colour: golden yellow colour with more or less intense copper glints.

Bouquet: delicate, vinous and typical, with fruity notes of William pear and golden apple.

Taste: soft and well-balanced with a good structure. Pleasant aftertaste with aromas of sweet amonds.

Alcohol content: 12,5% Vol

Service temperature: 12°C

Food pairing: baked and grilled fish, omelette, delicate white meat dishes.

Vignaioli Indipendenti

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