



VIGNE DEL BOSCO
O L M È

SELVA NEREA

VENETO IGT
CABERNET 2011

Grape variety: 60 % Cabernet franc, 40 % Carmenère.

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: 2014.

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

Harvest: manual harvest. Grapes are hand-picked when they reach the perfect point of ripeness, usually 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 first in barrique and subsequently in 500 -Liter Tonneaux for at least 4 years.

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

Bouquet: intense and rich with elegant balsamic notes and scents of cinchona on a base of red ripe cherry. Hints of cocoa, coffee and liquorice complete a very intriguing nose.

Taste: big structure and great personality. Full bodied, warm and round with pleasant aromas of cherry and cocoa. Velvety and caressing tannins evolve with ageing.

Alcohol content: 13% Vol

Service temperature: 18-20°C

Food pairing: beef steaks, roasted pork, game and mature cheeses such as "Piave" and "Montasio", typical cheeses of our area.



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