

“OSELETA”

Province of Verona - I.G.P.



DRY RED WINE

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THE GENE

First 2001 vintage had "Oz" name on the label; "O" for the first letter of Oseleta grape and for the shape of a berry and "z" like Zýmē, in this case pronounced as "z" sound. The 2008 label bears the complete name "Oseleta" because of experience gained over many vintages we reached the quality goal we set years ago.

Growing area:

Illasi, Lavagno, Parona (Verona)

Soil type:

Limestone, clay, alluvial

Grapes varietales:

100% Oseleta

Technical data:

Alcohol 13.5%
Residual sugar 3 g/l
Total acidity 6.5 g/l
Dry extract 35 g/l
pH 3.45

Vineyard management:

Organic fertilization and hand pruning, shoot-thinning, leaf pulling, cluster-thinning. Manual harvest between the 1st and 2nd decade of October in 300 kg bins.

Wine making process:

Accurately selected clusters are destemmed and crushed. 15-days-fermentation with indigenous yeast. 6-7 years of maturation in French barrique followed by 1 year of ageing in the bottle.

Ideal food pairing:

Fat fish, beef bourguignon, pork, roasted and grilled red meat, game or medium-aged cheeses.

Serving temperature: 18°C

Recommended glass:

Balloon

Colour:

Dark, very intense purple red with garnet highlights as it ages.

Nose:

Fragrant, crispy and mineral nose with vibrant black fruit: blueberry and wild blackberries. Pencil lead and earthy notes with ageing.

Taste:

This big, concentrated red exhibits powerful tannins and acidity, fruit and minerality in perfect union with power and balance. Full and complex.

Available format sizes:

0,75 Lt / 1,5 Lt / 3,0 Lt / 5,0 Lt

Packaging:

6 bottles cases. Wooden box for 1-3 - 6 bottles 0,75 Lt and for magnum bottles

