

OLMÈRA

Single vineyard

Grapes: Friulano and Sauvignon

In the local dialect the word "Olmèra" means the old elm trees wood that in the past was in the land where the vineyard is today. These elm trees released particular elements in the soil that give great structure and personality to this wine.

TECHNICAL SHEET

NAME OF THE WINE: Bianco Venezia DOC.

GRAPES: 63% Friulano - 37% Sauvignon. The Friulano gives body and structure to the wine and the Sauvignon blanc grants aromaticity and elegance.

HISTORICAL NOTES: the name OLMÈRA comes from the location of the vineyard that produce the grapes of this wine. The vines are where once there was the "olmèra", which, in the local dialect, is an old wood of elms. This area has always been considered excellent for viticulture, since, naturally, it gives body and richness to the wines.

PRODUCTION AREA: it is produced in the Le Ronche estate, located in Fossalta di Piave. "Le Ronche" is the name of the place where this Friulano and Sauvignon vineyards are located at about 10 km from the Adriatic Sea and at 50 km from the Alps mountains.

SOIL: alluvial, made of "caranto", a mix of white clay and minerals from the Dolomites mountains.

CLIMATE: mild, with very few rain showers and high summer temperature which allows the grapes to ripen in the best conditions.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 8.400 vines per hectare trained with Guyot system.

YEAR OF THE PLANTATION: 1986.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning. Furthermore, green harvest is made in order to raise the qualitative features and the concentration of the berries.

HARVEST: beginning of September, when the grapes have reached their peak of quality with the "noble rot" botrytis cinerea appearing on Friulano grapes.

VINIFICATION: soft pressing at cold temperature of the whole bunch and fermentation at controlled temperature in barrique. The juice ferments and refines on its noble lees in barrique. The lees are frequently mixed in order to increase the thickness and the harmony of the wine.

TASTING CHARACTERISTICS: intense straw yellow colour with golden hues, rich nose, with intense ripe fruit bouquet, strong body, smooth, velvety, very long, with an exotic fruit finish.

SERVING TEMPERATURE: 8-10°C.

FOOD MATCHING: ideal with risotto, shellfish and fruits de mer.

STORAGE: in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 25 years, reaching the top after 7-8 years from the vintage.

ALCOHOL CONTENT: 13-14% by vol. (it depends on the vintage).

AVAILABLE FORMATS: 750 ml; 1.5 Lt; 3 Lt.

750 ml BOTTLE SIZE mm (diameter x height): 86x316.

750 ml BOTTLE AND CASE WEIGHT kg (full): 1,65 kg/bt, 10,40 kg/ca.

750 ml BOTTLES PER CASE: 6.

CASES AND 750 ml BOTTLES PER PALLET: 15 layers of 6 cases, 90 cases per pallet, 540 bottles.

CASE SIZE (750 ml bottle) mm (length x width x height): 575x32x105.

