

OSELETA 2016



EN Denomination: Red Oseleta I.G.P. Verona
Grape variety: Oseleta varietal grapes.
Territory: Morainic hills.
Geographical location: S. Giorgio in Salici (Sona), a hilly area.
Altitude: 150 - 250 meters above sea level.
Vineyard exposure: South-West.
Type of soil: Light sandy.
Training system: Guyot simple.
Average age of vines: 10 years.
Planting density: About 6,000 vines per hectare.
Production: 40q/Ha
Harvest: entirely hand-picked around the very start of October.
Crushing: Soft crushing of the destemmed grapes.
Fermentation: In stainless steel at a controlled temperature and daily and periodical pump-over and delestage in contact with the skins. Malolactic fermentation took place in November in barriques and tonneaux.
Ageing: 24 months in new barriques and tonneaux, then 1 year in the bottle.

Analytic data:

Alcohol: 13% Vol.

Total acidity: 5.60 g/l

Residual sugars: 1.6 g/l

Ph: 3.42

Dry extract: 26.8 g/l

Vintage characteristics: This vintage offers further confirmation of the suitability of the soil of the Morainic Hills, with its 50% limestone content.

Over the season, the climate was balanced with substantial drops in overnight temperature encouraging prominent acidity in the fruit, which thus lent itself to an Oseleta of decisive acidity and balanced tannins.

The ripening of the grapes - conditioned by the favourable climate and sizeable temperature swings in 2015 - has produced a wine that reflects the soil from which it came, and that is suitable for laying down.

Organoleptic properties: Ruby red in colour with the typical clarity and sparkle of reds from the Verona area.

Decisive acidity with big aromatics; balanced and persistent, with strong minerality and hints of dark woodland fruit such as bilberry, blackcurrant and wild blackberry.