



OSELETA

2017



Designation: Oseleta Rosso I.G.P. Verona Grape Varieties: Pure Oseleta The Territory: Morainic Hills Geographical Location: S. Giorgio in Salici (Sona) hill area Altitude: 150 – 250 m.a.s.l. Vineyard Exposure: Southwest Soil Type: Sandy Loam Training System: Simple Guyot Average Age of Vines: 15 years Planting Density: About 6000 vines per hectare Production: 40q/H Harvest: Exclusively by hand in the first days of October Crushing: Gentle crushing of destemmed grapes Fermentation: In stainless steel at controlled temperature with daily pump-overs and periodic delestage in contact with the skins. Malolactic fermentation carried out in November in barrique and tonneau.			
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Aging: Maturation in new parriques and new tonneaux for 24 months,	Aging: Maturation in new barriques and new tonne	eaux for 24 months,	

ANALYTICAL DATA

and aging in bottle for 1 year.

Alcohol Content:13% Vol.	Total Acidity:5,80 g/l
Residual Sugars:1,8 g/l	Ph :3,39
Dry Extract: 27.5 g/l	

Characteristics of the Vintage: The warm vintage of 2017, with significant diurnal temperature shifts, favored the ripening of the late-ripening Oseleta grape, enhancing the pronounced acidity and significant tannins that are intrinsic to this variety.

I consider the 2017 vintage one of the best for this grape, the rarest among Verona's native varieties. Forty quintals of tiny clusters and berries, carefully selected and vinified without drying, to bring out the true soul of Oseleta.

A wine of character and elegance, crafted with an approach reminiscent of Nebbiolo producers, but grown on glacial soils like those of the morainic hills.

Organoleptic Examination: Ruby red color, with a brightness and transparency typical of Veronese red grapes. Pronounced acidity, on the nose great aromatic fragrance, mineral, hints of red forest fruits like blueberry, currant and wild blackberries, persistent and well-balanced.