



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.
Aging: Maturation in new barriques and new tonneaux for 24 months, and aging in bottle for 1 year.

ANALYTICAL DATA

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.