

# DE STEFANI

VENEZIA 1866

## OLMÈRA

*Single vineyard*

*Grapes: Tocai and Sauvignon blanc*

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:** Tai Sauvignon Veneto IGT.

**GRAPES:** 60% Tocai and 40% Sauvignon. The Tocai 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 Tocai ad Sauvignon vineyards are located at about 10 km from the Adriatic Sea and at 50 km from the Dolomites 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-middle of September, when the grapes have reached their peak of quality.

**VINIFICATION:** destemming and crushing of the grapes, soft pressing and fermentation at controlled temperature in barrique. The Tocai grapes are dried for one month with the development of the noble rot of the grapes. The Sauvignon grapes are not dried. The Tocai ferments and refines on its noble lees in barrique, the Sauvignon ferments and refines on its noble lees in concrete tanks. The lees of both of the wines 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 15 years, reaching the top after 7-8 years from the vintage.

**ALCOHOL CONTENT:** 13,5-15% by vol. (it depends on the vintage).

**BOTTLE CONTEMT:** 750 ml.

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

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

**BOTTLES PER CASE:** 6.

**CASES AND BOTTLES PER PALLET:** 14 layers of 6 cases, 84 cases per pallet, 504 bottles.

**CASE SIZE** mm (length x width x height): 575x32x105.



DE STEFANI Azienda Agricola

Via Cadorna, 92 – 30020 Fossalta di Piave (Venezia) – Veneto - Italia

Tel. +39 0421 67502 – Fax +39 0421 67836 – E-mail: info@de-stefani.it – www.de-stefani.it