

OSELETA

Category | Dry red wine

In a word: the gene

The original 2001 label presented the name Oseleta contracted into Oz, the "O" was the first letter of the grape and suggested the shape of a berry, while the "z" alluded to Zýmē and at the same time suggested the second letter of the variety, which is written with an "s" but pronounced as a "z". The 2008 label bears the complete name Oseleta since, thanks to the expertise gained through the previous vintages, Zýmē has achieved the quality goal it set itself.



Oseleta IGP Provincia di Verona

Indicazione Geografica Protetta

Town/area: Illasi, Lavagno, Parona (VR)

Soil profile:

limestone and clay, alluvial soil

Grapes

100% Oseleta

Technical data:

alcohol 13.5%
residual sugar 5 g/l
total acidity 6.6 g/l
dry extract 33 g/l
pH 3.40

Vineyard operations

organic fertilisation and hand-pruning;
shoot-thinning, leaf-pulling,
cluster-thinning. Manual harvesting into
300 kg bins, between the 1st and 2nd
decade of October

Vinification and maturation:

the quality-selected clusters are de-stemmed and pressed, and the must ferments for about 15 days with ambient yeasts. The wine matures a minimum of 36 months in oak barrels, then an additional year in bottle

Ideal food pairing:

outstanding partner to fat-rich fish; roasted, grilled, or boiled meat; and medium-aged cheeses

Serving temperature: 18°C

Recommended glass: balloon-shaped stemmed glass

Appearance:

purple red tending to deep purple,
with garnet highlights as it ages

Bouquet:

pronounced aromatics, fresh, ultra-crisp, and minerally,
with forthright fragrances of wild red berryfruit,
blueberry, redcurrant, and wild blackberries.
With ageing it takes on pencil lead and earthiness

Palate:

it enters with seductive richness, then emphatic tannins and acidity make its forcefulness felt immediately; a combination of fruit and earthy mineral convey powerful richness, and it progresses into a lengthy, well-balanced conclusion

Available sizes

750 ml; 1.5, 3.0, 5.0 l

Packaging:

cases of 6 bottles. Wood box of 1-3-6 bottles of 750 ml and magnums

