



De Stefani

Olmera Magnum

Olmera by De Stefani offers a more harmonious evolution thanks to the larger format. Aromas of fresh fruit and floral nuances lead to a balanced and elegant palate, with a persistent and clean finish.

Flavor profile

Straw yellow color with golden hues. Strong aromas exotic ripe fruit. On the palate, it is full and smooth.

Food pairing

Ideal with risotto and seafood.

Tasting notes

Tocai grapes are dried for one year offering body and structure to the wine. Elegance and aromas of ripe fruit are expressed by the blending of the Sauvignon Blanc. This is an intense straw yellow color with golden hues; full bodied with a smooth and velvety mouthfeel. It is medium in dryness with a moderate acidity, earthy notes, and honey.

Winemaking

Tocai grapes are dried for 1 month with noble rot and 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.

Appellation

IGT

Region

Veneto

Country

Italy

Wine type

White

Blend

Tai 60%, Sauvignon 40%

Vintage

2011

Alcohol %

14

Bottle size (ml)

1500

Soil

Alluvial, made of "caranto", a mix of white clay and minerals from the Dolomites mountains.

Vineyard

Planted in 1986

Harvest

Middle of September