



## 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.*

### Blend %

Tai 60%, Sauvignon 40%

### Flavor profile

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

### Food paring

Ideal with risotto and seafood.

### Tasting notes

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

### 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

Sauvignon Blanc, Tai

### 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