

VINI DEL BOSCO ELICEO

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The origins of the grafting of the vine in the Valleys probably occurred in 1528, when Hercules II Duke of Este married Renata of France, daughter of Louis XII, who brought in dowry a vine of the Burgundy Cate dOr, the Golden Grape precisely, which found the perfect habitat in the areas of the Sandy Dunes of the Delta and in the Slopes of the Elical Forest to reproduce at their best, among the deltizi bushes and bushes. The particularly humid, foggy and static environment, the air and the highly brackish soil, the constant proximity of the sea and the lack of fresh water contribute, over the centuries, to the formation of a grape of very strong character. The sand wines The Wines of the Woods, Fortana, Merlot, White of the Woods, Sauvignon, with a light and aromatic taste, slightly savory, white or red, manages to marry perfectly with the dishes of meat and fish. Fortana is distinguished by its ruby red colour, the winey scent characteristic of the vine and the dry taste. The minimum gradation is 10.5 degrees. The Merlot has an intense ruby red color as a young man, lighter in maturity: the characteristic, slightly herbaceous scent; dry taste. The minimum gradation is 10.5 degrees. The Sauvignon has a straw yellow color, the delicate and slightly aromatic scent, the dry flavor. The minimum gradation is 11 degrees. White is distinguished by the yellow straw-yellow discharge; the delicate scent, the fresh taste. The minimum gradation is 10.5 degrees.

Overview

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