



OLIVAR

PINOT BIANCO, PINOT GRIGIO, CHARDONNAY



This wine is named from an historical vineyard that our family own since the 18th century. So called for the presence of a centuries-old olive tree that overlook the vines. As you can guess from the vine-olive symbiosis, it is located in a temperate area protected from the cold north winds. It has always been the first vineyard to bud in the spring and has constantly given the best results. We dedicate to Olivar our most prestigious white wine a blend of three different varieties.

VINEYARD

The average altitude of the vineyards is around 450 meters above sea level, with a west and south-west exposure. The soils are deep with a medium-texture. Chardonnay and Pinot Grigio are guyot trained with a density of about 7000 plants per hectare, whereas Pinot Blanc is cultivated with the classic pergola with a density of about 4000 vines per hectare. The average age of the vines that we use for Olivar is around 35 years.

VINIFICATION

The three varieties have a slightly different ripening period, which require separate harvest and vinification. The hand-picked grapes are pressed and macerated for a few hours before being pressed in absence of oxygen. The must does not undergo any addition of SO₂ and is settled for 12 hours before fermentation. Fermentation takes place in large oak barrels and in barriques where it stays for about ten months; the different varieties are carefully assembled only after this period of aging. Olivar is ready to leave the cellar after 2 years from the harvest.

SUMMARY

VIGNETI DELLE DOLOMITI IGT

Grapes: Pinot Bianco, Pinot Grigio, Chardonnay

Vineyards: hills of Pressano

Soil: sedimentary soils with layers of compact sandstone, known as Werfen formation originated 260 million years ago

Vinification: fermentation in large bareles, aging in used bariques

Production: 8.000 bottles depending on the vintage



CESCONI