



[Ten-uh-ta il Bow-sco]

“Sophisticated Sparkling Wines Made from Pinot Noir”

POINTS OF INTEREST

- 90% of this estate is located on hillsides, which receive an abundance of sunlight and produce perfectly ripened fruit.
- Tenuta il Bosco was originally a Benedictine monastery.
- The Estate was once the private vineyard for the rich and famous in Milan.



ESTATE

Name: Estate in the forest.

Location: Situated within the Oltrepò Pavese DOCG zone in the Province of Pavia, Lombardy. The estate has 375 acres dedicated to vineyards, which is approximately an hour from Milan.

Elevation: 328 - 655 ft above sea level.

Soil: Topsoil is comprised of chalk and clay over a layer of marl.

Climate: Mediterranean sublittoral, ranging from 39°-41°F in the winter with an average temperature of 86°F in the summer.

Training System: Guyot or Spurred Cordon.

Vine Density: 4,100 plants per hectare.

Varietals: Malvasia, Chardonnay, Pinot Grigio, Riesling, Moscato, Pinot Noir, Barbera, Croatina.

HISTORICAL NOTES

Tenuta il Bosco is located in Zenevredo, a small town in the Province of Pavia. The history of viticulture in Oltrepò Pavese dates back to the time of the barbarians who came from beyond the Po River. The area, over the centuries, has been a disputed land, which passed into the hands of great powers of the time: France, Spain, Austria and then under the reign of Maria Theresa of the House of Habsburg, who ceded the area to the crown of Sardinia. In 1987, the Zonin family acquired the estate, taking great strides to revitalize local varietals and develop elegant and crisp sparkling wines that have earned Oltrepò Pavese numerous accolades.



Winemaker
Piernicola Olmo



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- NV - Oltrenero Brut DOCG
- NV - Oltrenero Cruasé DOCG
- NV - Philéo DOC
- NV - Philéo Rosé DOC
- 2011 - Poggio Pelato Pinot Nero DOC
- 2012 - Bonarda DOC

