



MAELI



BIANCO  (BIANCO INFINITO) 

MOSCATO GIALLO IGT VENETO ORGANIC

2020 DRY WINE



GRAPES	YELLOW MUSCAT 100%
VINEYARD LOCATION	EUGANEAN HILLS
HEIGHT	50/250 m a.s.l.
EXPOSITION	Est/South-Est
VINE AGE	10/18 years
TRAINING SYSTEM	Guyot
PLANT DENSITY	4000 plants/ha
YIELD	70 q.li/ha
GROUND	Trachyte-laden clay and white chalk
GRAPE HARVEST	First decade of September. Picked by hand using crates.
VINIFICATION	Cold maceration on the skins, depending on the origin of the grapes, from a few hours up to 3 days. Simple pressing and static sedimentation. Fermentation with autochthonous yeasts, the mass is aged in steel for 18 months.
ALCOHOL CONTENT	12,5% vol
RESIDUAL SUGAR	3,0 gr/L
OVERALL ACIDITY	5,8 gr/L
DRY EXTRACT	23 gr/L
PH	3,40

Straw yellow, stand outs for its aromatic personality and elegance. The bouquet presents floral notes of magnolia, orange blossom, fruity nose of peaches, yellow fruit, citrus fruit and aromatic herbs. Softness and richness on the palate thanks to a well-balanced acidity and a tasty closure that makes the final complex and pleasant at the same time. Elegant and very persistent, versatile in its pairing. Ideal for batter vegetables, soups based with pumpkin, legumes and mushrooms, risotto and first courses with peas, asparagus and with spontaneous erbs in general, together with white meat and fresh cheeses.

Service temperature: 8/10° C.



CWSA
China Wine & Spirit Competition
GOLD MEDAL
2017

ANIMAL ADDITIVES HAVE NOT BEEN USED IN THE WINE MAKING PROCESS.

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