



MAELI



D+ *even More*

COLLI EUGANEI DOC RED RISERVA 2019



GRAPES	CARMENERE 51% MERLOT 25% CABERNET SAUVIGNON 24%
VINEYARD LOCATION	MOUNT GEMOLA (PD)
HEIGHT	80/180 m a.s.l.
EXPOSITION	East/Southeast - West
VINE AGE	22 years
VINE AGE	Spurred cordon - Guyot
PLANT DENSITY	4000 plants/ha
YIELD	60 q.li/ha
GROUND	Marl and white chalk
GRAPE HARVEST	Late September/early Octobe. Picked by hand using crates.
VINIFICATION	Total destemming of the grapes, the whole-berry grapes are fermented in stainless steel tanks. Maceration on the skins for approximately 20-30 days, depending by the variety. Aged 24 months in old oak barrels and 12 months refinement in the bottle.
ALCOHOL CONTENT	15% vol
RESIDUAL SUGAR	0,30 gr/L
OVERALL ACIDITY	6 gr/L
DRY EXTRACT	31,8 gr/L
PH	3,60

Intense ruby red color with violet reflections. The entrance to the nose is driven by floral hints of red rose and red fruit such as black cherry and morello cherry, wild blackberry and blueberries, and red fruit jam. Vegetal hints, sweet spices such as vanilla and cinnamon and more pungent such as black pepper and cloves combine with hints of leather and notes of graphite and undergrowth making the bouquet of the wine complex. The sip is broad, powerful, of great aromatic expressiveness. Good acidity, present, elegant and silky tannins balance the soft part making the wine snappy, with a long and persistent finish. Harmonious wine, with structure and character, it prefers pairings with dishes with an important aromatic personality and structure.

Service temperature: 20° C.



CUNOURS MONDIAL
de Bruxelles
GOLD MEDAL
2016

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Selected by ANDREAS LARSSON
Best Sommelier of the World

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

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