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MOSCATO GIALLO IGT VENETO ORGANIC 2021 SEMI-SPARKLING WINE



GRAPES	Organic grapes Yellow Muscat 100%
VINEYARD LOCATION	Luvigliano hills, Padua, Veneto
ELEVATION	50-250 meters (164-820 feet) above sea level
ORIENTATION	South-Est
VINE AGE	9/19 years
CANOPY MANAGEMENT	Guyot
DENSITY	4.000 vines/hectare (1.600 vines/acre)
YIELD	57 q.li/ha
SOIL TYPE	White chalk and trachyte-laden clay
HARVEST PERIOD	Hand harvested the first 10 days of September
VINIFICATION	Destemming and cold maceration for about 3 days. Soft pressing and clarification by static decantation; spontaneous fermentation in steel tank. Wine left in contact with lees until spring. Enriched with must from same vintage, goes through its second fermentation in bottle. Not filtered nor clarified.
ALCOHOL	12% vol
RESIDUAL SUGAR	2,1 gr/L
TOTAL ACIDITY	5,00 gr/L
PH	3,45

Straw yellow color with golden highlights, thanks to the skin maceration of three days. The glazing is given by the presence of suspended yeasts, with which the wine was bottled and with which it referments in the bottle. Intense on the nose, it releases aromas of white flowers such as jasmine and field yellow, such as dandelion, broom, orange blossom and fruit such as peach and pear. The presence of aromatic herbs such as sage, limoncella and mint, a touch of white pepper just hinted at and a delicate sulphurous sensation make the bouquet of the wine complex and intriguing. On the palate it is fresh, mineral and salty, the hints of fruit and aromatic herbs return in the wake of a persistence that closes with a bitter mineral almond finish, which invites you to drink.

Service temperature: 10° C.

AUTOCHTONA Award²⁰¹⁷

PREMIO SPECIALE "TERROIR"

Autoctoni che Passione
2017

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

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