

dilo

YELLOW MUSCAT CLASSIC METHOD

QUALITY SPARKLING WINE
2014 BRUT NATURE



GRAPES	YELLOW MUSCAT 100%
VINEYARD LOCATION	LUVIGLIANO HILLS (PD)
HEIGHT	250 m a.s.l. (820 ft.)
EXPOSITION	Est/South-Est
VINE AGE	11 years
TRAINING SYSTEM	Guyot
PLANT DENSITY	5000 Plants/ha
YIELD	65 q.li/ha
GROUND	Volcanic, from the break up of the trachyte-laden lave with marl strata
GRAPE HARVEST	First ten days of September, picked by hand in chests
VINIFICATION	Soft pressing using a closed pneumatic press. Static settling and low temperature must stabilization. Thermo-controlled vinification with selective yeasts. Secondary fermentation and sparkling process carried out in the bottle. Manual filtering of the bottles on yeasts.
BOTTLING	March 2015
AGEING	351 days
DISCORGING	February 2016
ALCOHOL CONTENT	12,5% vol
RESIDUAL SUGAR	2,0 gr/L
OVERALL ACIDITY	5,0 gr/L
PH	3,56

On perusal the golden colour is embellished by the elegant, fine and persistent perlage that rises in the glass. The olfactory intensity is supported by a lovely variety of aromas and scents from flowers such as white magnolia and jasmine, yellow orange blossom, fresh and yellow exotic fruit, fresh herbs such as tarragon, lemon balm and thyme, to delicate fragrances of fresh yeast and bread crust and light balsamic nuances.

When sipped it is at once full, its initial aromatic power a match for the incredible taste and olfactory persistence, amplified by the salinity and minerality of the wine and by a slight bitterness which reveals the identity of the grape variety and the volcanic terrain which gave rise to it.

Service temperature: 9° C.


MAELI
COLLI EUGANEI

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