



2013 Rosso Infinito

THE STORY

The infinity symbol represents the “infinite” amount of surprises this wine delivers throughout the years. The wine’s label is fashioned after the shape of a volcano, reminiscent of its volcanic origins. In fact, it is the volcanic soil that gives this wine its distinctive characteristics.

VINEYARDS

Appellation: Veneto IGT
Region: Luvigliano Hills, Padua, Veneto
Grape Variety: 85% Merlot, 15% Carmenere
Size of Vineyards: 3.5 hectares (8.65 acres)
Soil Type: Marl and Trachyte-laden clay
Orientation: South/East
Elevation: 180 meters (590 feet) above sea level
Canopy Management: Spurred cordon and Guyot
Density: 4,000 vines/hectare (1,619 vines/acre)
Harvest Period: Hand harvested at the beginning of September

VINIFICATION

Fermentation: Separate vinification for each variety, destemmed, pump overs 3 times a day
Production: 745 cases (12/750ml)
Cases Imported: 55 (12/750ml)
RS: 4.5 g/l
TA: 6 g/l
Alcohol: 12.5%

TASTING NOTES

Vivid ruby red color, it presents a bouquet of fresh red fruit and licorice. Soft and full with well-balanced tannins, acidity and flavor on the palate. This wine is inviting for its fruity aromas on the nose. The palate is both floral and fruity with sensations of freshness and fullness. Its finish is well defined, enduring and persistent and it stands out for its complexity.

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