



2014 Dilà Classic Method Brut

THE STORY

"Dilà" means rising above challenges. This wine is the first 100% Yellow Muscat made in the classic method, Brut-style from volcanic soils.

VINEYARDS

Region: Luvigliano Hills, Padua, Veneto

Grape Variety: 100% Yellow Muscat

Size of Vineyards: 3.5 hectares (8.65 acres)

Soil Type: Marl and Trachyte-laden clay

Orientation: North/south

Elevation: 250 meters (820 feet) above sea level

Canopy Management: Guyot

Density: 5,000 vines/hectare (2,023 vines/acre)

Harvest Period: Hand harvested the first week of September

VINIFICATION

Fermentation: Soft pressing using a closed pneumatic press. Static settling and low temperature must stabilization. Thermo-controlled vinification with selective yeasts.

Second Fermentation: Carried out in the bottle. Manual filtering of the bottles on yeasts.

Aging: 6 to 9 months in bottle

Production: 246 cases (12/750ml)

Cases Imported: 30 (12/750ml)

RS: 2 g/l

TA: 5 g/l

Alcohol: 12.5%

TASTING NOTES

The golden color 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.



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