



2016 Bianco Infinito, Fior D'Arancio Colli Euganei DOCG

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 differentiates this wine from other muscats.

VINEYARDS

Appellation: Colli Euganei DOCG
Region: Paduan Hills, Padua, Veneto
Grape Variety: 100% Yellow Muscat (Moscato Giallo)
Size of Vineyards: 2 hectares (4.94 acres)
Soil Type: Volcanic and chalky
Orientation: East to southeast
Elevation: 180 meters (590 feet) above sea level
Canopy Management: Guyot
Density: 4,000 vines/hectare (1,619 vines/acre)
Harvest Period: Early September; hand harvested

VINIFICATION

Fermentation: Cold maceration on the skins, depending on the origin of the grapes, from a few hours up to 3 days. Simple pressing and static sedimentation. Fermentation with autochthonous yeasts, fermentation at 16°C for about 18 days.

Aging: In steel tanks, for 10 months

Alcohol: 12.5%

TA: 5.5 g/L

pH: 3.34

RS: 0.3 g/L

TASTING NOTES

Straw yellow, stand outs for its aromatic personality and elegance. The bouquet presents floral notes of magnolia, orange blossom, fruity nose of peaches, yellow fruit, citrus fruit and aromatic herbs. Softness and richness on the palate thanks to a well-balanced acidity and a tasty closure that makes the final complex and pleasant at the same time. Elegant and very persistent, versatile in its pairing. Ideal for batter vegetables, soups based with pumpkin, legumes and mushrooms, risotto and first courses with peas, asparagus and with spontaneous herbs in general, together with white meat and fresh cheeses.



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