



## 2017 Rosso Infinito, Colli Euganei DOC

### 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 DOC

**Region:** Euganean Hills

**Grape Variety:** 60% Merlot, 25% Cabernet Sauvignon, 15% Carmenere

**Soil Type:** Marl chalk and trachyte-laden clay

**Orientation:** East/Southeast - West

**Canopy Management:** Spurred cordon - Guyot

**Density:** 4,001 vines/hectare (1,619 vines/acre)

**Harvest Period:** Last ten days of September. Picked by hand using crates.

### VINIFICATION

**Fermentation:** Partial destemming of Merlot (50% of the whole mass, 50% destemmed) and total destemming of Cabernet Sauvignon and Carmenere. Fermentation at 28°C with autochthonous yeasts in maceration on the skins of each variety separately, for 40 days. Malolactic fermentation in maceration. Aging of 10 months in steel and 6 months in concrete. Not clarified, mild filtration.

**Aging:** 10 months in steel and 5 months in concrete tanks

**Alcohol:** 14%

**TA:** 5.8 g/L

**pH:** 3.60

**RS:** 2.0 g/L

**Dry Extract:** 29.2 g/L

### TASTING NOTES

Wine with a vividly intense colour, deep and impenetrable. Its aroma is profoundly cherry, ripe fruit and balsamic spice. On the palate it is rich and potently warm with a perfectly balanced acidity and minerality that conveys the volcanic nuances of the terrain. Sweet and silky tannins with an intense and persistent aftertaste.



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