



2018 BIANCO INFINITO

Moscato Giallo IGT Veneto

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: Veneto IGT

Region: Paduan Hills, Padua, Veneto

Grape Variety: 100% Yellow Muscat (Moscato Giallo)

Size of Vineyards: 2 hectares (4.94 acres)

Vine Age: 8-16 years

Soil Type: Trachyte-laden clay and white chalk

Yield: 70 q.li/ha

Orientation: East to southeast

Elevation: 50-250 meters (164-820 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, 80% of the mass is aged in steel for 16 months, 20% in barriques.

Alcohol: 12%

TA: 6.0 g/L

pH: 3.38

Dry Extract: 25.5 g/L

RS: 0.4 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 erbs in general, together with white meat and fresh cheeses.

WILSON DANIELS
SINCE 1978

Imported by Wilson Daniels | Napa, California | wilsondaniels.com