



2015 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% Moscato Giallo (Yellow Muscat)

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: Hand harvested during the second week of September

VINIFICATION

Fermentation: Natural fermentation, aging until late spring, all stainless, no oak

Aging: 12 months in stainless steel, 6 months in bottle

Production: 1,050 cases (12/750ml)

Cases Imported: 165 (12/750ml)

RS: 1 g/l

TA: 5.5 g/l

Alcohol: 12.5%

TASTING NOTES

Brilliant straw yellow, this wine stands out for its aromatic personality and structure of the grapes from which it draws life. The bouquet presents floral notes of magnolia, orange blossom and fruity notes of peaches, yellow fruit, citrus fruit, and aromatic herbs. Soft and rich on the palate, well balanced thanks to the pleasant vein of acidity that makes its finale clean. Elegant, very persistent and versatile in its pairings.

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