



2015 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 gives this wine its distinctive characteristics.

VINEYARDS

Appellation: Colli Euganei DOC

Location: Luvigliano and Baone’s hills

Cultivation: Sustainable

Grape Variety: Merlot 80%, Cabernet Sauvignon 10%, Carmenere 10%

Size of Vineyards: 3.5 hectares (8.65 acres)

Vine Age: 15 years

Soil Type: Marl and Trachyte-laden clay

Orientation: South/East

Elevation: 200 meters (656 feet) above sea level

Training: Spurred cordon and Guyot

Density: 4,000 vines/hectare (1,619 vines/acre)

Harvest Period: Hand harvested at the first half of September

VINIFICATION

Fermentation: 100% in stainless-steel tanks

Aging: 15 months in tank and minimum 6 months in bottle

RS: 0.33 g/l

TA: 5.5 g/l

pH: 3.62

Alcohol: 14%

TASTING NOTES

Vivid ruby red color. The wine presents a bouquet profoundly of 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.