



2016 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: 67% Merlot, 32% Cabernet Sauvignon, 1% 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: End of September - Early October; hand harvested

VINIFICATION

Fermentation: The hand-picked grapes are destemmed and not crushed. Fermentation and maceration for 25 days including a partial malolactic cycle. After maceration the wine is drawn off and the malolactic cycle is completed.

Aging: In steel tanks for 10 months and cement tanks for 6 months

Alcohol: 14%

TA: 5.0 g/L

pH: 3.60

RS: 0.25 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.



WILSON DANIELS
SINCE 1978

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