



DILÀ

YELLOW MUSCAT CLASSIC METHOD QUALITY SPARKLING WINE 2016 BRUT NATURE

THE STORY

"Dilà" means rising above challenges. This wine is the first 100% Yellow Muscat made in the classic method, Brut-style from volcanic soils.

VINEYARDS

Appellation: Luvigliano Hills, Padua, Veneto

Grape Variety: 100% Yellow Muscat (Moscato Giallo)

Size of Vineyards: 3.5 hectares (8.65 acres)

Soil Type: Marl and Trachyte-laden clay

Orientation: North/South

Vine Age: 13 years

Elevation: 250 meters (820 feet) above sea level

Canopy Management: Guyot

Density: 5,000 vines/hectare (2,023 vines/acre)

Harvest Period: Second half of August, first week of September, picked by hand in chests

VINIFICATION

Fermentation: Soft pressing using a closed pneumatic press. Static settling and low temperature must stabilization. Thermo-controlled vinification with selective yeasts. Second Fermentation: Carried out in the bottle. Manual filtering of the bottles on yeasts.

Bottling: July 2017

Disgorgement: May 2019

Alcohol: 12%

RS: 0.2 g/l

TA: 6.0 g/l

TASTING NOTES

The color of this wine is an oscillation of shades of golden yellow with light orange and amber highlights. The milky iridescence is the result of the yeasts suspended in the bottled wine. The intense aroma releases nuances of flowers and yellow fruit such as golden apples and peaches and exotic fruit which together with the dried fruit, crunchy almonds and nuts, sulphurous and glazed notes give the wine a fuller and more interesting bouquet. It is warm on the palate with softness balanced by a pleasant sensation of tannins gleaned from the maceration of the wine on the skins. When sipped, it echoes the aromas perceived on the nose with lengthy taste and olfactory persistence. The finale is characterised by an interestingly powerful yet sapid mineral wake which invites one to quaff.

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