



DILÀ

YELLOW MUSCAT CLASSIC METHOD QUALITY SPARKLING WINE 2017 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: 14 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: June 2019

Disgorgement: September 2021

Alcohol: 12.5%

RS: 0.2 g/l

TA: 6.0 g/l

TASTING NOTES

The golden color is enhanced by a perlage of fine, elegant and persistent bubbles that rise in the glass. The intensity on the nose is supported by a fine variety of aromas and fragrances: from white flowers, such as magnolia and jasmine, and yellow flowers, such as orange blossom, to fresh yellow and exotic fruit, fresh herbs, such as tarragon, lemongrass and thyme, to more delicate and fragrant notes of fresh yeast and bread crust, and a hint of balsamic notes. The taste is wide, the initial aromatic power is matched by an incredible persistence, amplified by the saline and mineral sensation of the wine and by a slightly bitter vein that reveals the identity of the vine and of the volcanic territory where it originates.



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