



## 2020 BIANCO INFINITO MOSCATO GIALLO IGT VENETO ORGANIC

### WINERY

Maeli is nestled in the Euganean Hills, a group of volcanic rolling, cone-shape slopes that rise above the Padovan-Venetian plane. The variety of the land, the steepness of the hills, the varying exposition of the vineyards and the peculiarities of the micro-climate motivate, winemaker, Elisa Dilavanzo, to continue to explore and research every aspect of winemaking in this unique land and ancient varietal.

### WINE

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

Winery is 100% sustainable and they take every step to practice naturalism in the vineyards and minimal intervention in the winery - biodeversity and vitality of the soil in the vineyard is key.

### WINEMAKING

Cold maceration on the skins, depending on the origin of the grapes, from a few hours up to 3 days. Simple pressing and static sedimentation. Fermentation with autochthonous yeasts, the mass is aged in steel for 18 months.

### TASTING NOTES

Straw yellow, stands out for its aromatic personality and elegance. The bouquet presents floral notes of magnolia, orange blossom, fruity nose of peaches, yellow fruit, citrus fruit and aromatic herbs. Softness and richness on the palate, thanks to a well-balanced acidity and a tasty closure that makes the finish complex and pleasant at the same time. Elegant and very persistent, versatile in its pairing.



### VINEYARD

Region:	Veneto
Appellation:	Paduan Hills, Padua, Veneto
Soil:	Marl and white chalk
Age/Exposure:	8-16 years-old East/Southeast
Vine Density:	4,000 vines/hectare (1,619 vines/acre)
Eco-Practices:	Sustainable Organic

### WINEMAKING

Varietals:	100% Yellow Muscat (Moscato Giallo)
Aging:	Aged in steel for 18 months

### TECHNICAL DETAILS

Alcohol:	12.5%
Total Acidity:	5.8 g/L
Residual Sugar:	3.0 g/L
pH:	3.40