



## 2019 D+ ROSSO RISERVA COLLI EUGANEI DOC

### 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 first vintage was in 2011, the same year Maeli started producing wines. Initially, D+ was a Bordeaux-style red wine intended to be sold the year after harvest. However, it was already impressive in terms of opulence, so it was decided to wait and allow it to refine. The winemaker was blamed for the delay, but he defended the wine, stating that it had the potential to become a masterpiece. The wine had intense color and aroma from extended maceration, marked acidity from grapes grown on the northern side of the Euganean Hills, strong minerality from volcanic soil, pleasant roundness from fermentation and aging in concrete and second passage barriques, well-integrated alcohol content, great persistence on the palate, and a distinctive bitter finish from the volcanic soils. The winemaker couldn't have made a better wine and named it "D+" to signify "even better" rather than a school grade.

This wine highlighted the high potential of the Euganean Hills for Bordeaux blends. The land not only excels in white grapes but also in red ones, which maintain freshness

and elegance due to the white marl soils rich in calcium carbonate and the diverse plant species and woods surrounding the vineyards. Since the 2011 vintage, we have continuously strived to improve D+ each year.

### VINEYARDS

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

### WINEMAKING

Total destemming of the grapes, the whole-berry grapes are fermented in stainless steel tanks. Maceration on the skins for approximately 20-30 days, depending by the variety. Aged 24 months in old oak barrels and 12 months refinement in the bottle.

### TASTING NOTES

Dark ruby red with violet highlights it presents a bouquet of dark fruit such as blueberries, cherries and prunes with traces of the spices, cinnamon, cloves, coffee and cocoa typical of aging in wood. On the palate it is intense, consistent with a well-defined and silky undercurrent of tannins that balances out the softness of the wine which is full and concentrated yet at once fresh and full of flavour. Balanced and well-structured this wine is elegant and complex with a harmonious and enduring finale.



### VINEYARD

Region:	Veneto
Appellation:	Colli Euganei DOC
Soil:	Marl and white chalk
Age/Exposure:	22 years-old East/Southeast - West
Vine Density:	4,000 vines/hectare (1,619 vines/acre)
Eco-Practices:	Sustainable

### WINEMAKING

Varietals:	51% Carmenere, 25% Merlot, 24% Cabernet Sauvignon
Aging:	Aged 24 months in old oak barrels and 12 months refinement in the bottle

### TECHNICAL DETAILS

Alcohol:	15%
Total Acidity:	6.0 g/L
Residual Sugar:	0.30 g/L
pH:	3.60