



2019 ROSSO INFINITO 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 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 - biodeiversity and vitality of the soil in the vineyard is key.

WINEMAKING

Total destemming of the grapes, each variety is vinified separately; fermentation takes place at 28° C with autochthonous yeasts for 20-30 days. Malolactic fermentation during the maceration. Aged 6 months in steel and 30 months in concrete tanks. Not clarified, unfiltered. Aged 30 months in steel and 6 months in concrete tanks.

TASTING NOTES

Intense ruby red color with still purple reflections. On the nose, stand out aromas of red fruit such as cherry, strawberry, raspberry and blackberry, vegetable hints of pepper and a hint of sweet spices such as nutmeg, a hint of cinnamon and black pepper. The entrance to the soft and generous palate immediately reveals the aromatic power of the grapes from which it derives. Good balance between freshness and softness, elegant and silky tannins, alcohol well integrated into the important structure of the wine. Mineral hints persist on the finish, aromas of fruit and spices return pleasantly in the olfactory way on a tense and vibrant finish.

VINEYARD

Region: Veneto
Appellation: Colli Euganei DOC
Soil: Marl chalk and trachyte-laden clay
Age/Exposure: 20-22 years-old
East/Southeast - West
Vine Density: 4,000 vines/hectare (1,619 vines/acre)
Eco-Practices: Sustainable

WINEMAKING

Varietals: 41% Carmenere, 33% Merlot,
26% Cabernet Sauvignon
Aging: Aged 6 months in steel
and 30 months in concrete tanks

TECHNICAL DETAILS

Alcohol: 14.5%
Total Acidity: 5.3 g/L
Residual Sugar: 1.3 g/L
pH: 3.80