



## 2021 MOSCATO GIALLO FIOR D'ARANCIO COLLI EUGANEI DOCG SPUMANTE

### 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 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 Fior D'Arancio from other muscats. This wine is well-structured with an enduring finale as wave after wave of white balsamic notes contribute to making it complex, rich and persistent.

### 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

Destemming with maceration on the skins for several hours, soft pressing, cold settling and must aging at 0°C. for 12 months. Sparkling process in autoclaves (pressurized tanks) using the Martinotti Method, aging on yeasts for 6 months. 24 months aging in stainless steel, 3 months in bottle.

### TASTING NOTES

On perusal the full golden color presents nuances of green, which is made even more brilliant by the elegant, fine and persistent perlage. The intense aroma releases floral notes of magnolia, jasmine, white roses and acacia as well as fruity notes of lemons, tangerines and white peaches which tantalize the nose. On the palate, it is creamy, soft, well-balanced with a pleasant freshness and fullness of flavor. Well-structured with an enduring finale as wave after wave of white balsamic notes contribute to making it complex, rich and persistent.



### VINEYARD

|                |   |
|----------------|---|
| Region:        | Veneto                                    |
| Appellation:   | Colli Euganei DOCG<br>Fior d'Arancio      |
| Soil:          | Trachyte-laden clay<br>and white chalk    |
| Age/Exposure:  | 12-20 years-old<br>East to southeast      |
| Vine Density:  | 4,000 vines/hectare<br>(1,619 vines/acre) |
| Eco-Practices: | Sustainable                               |

### WINEMAKING

|            |  |
|------------|--|
| Varietals: | 100% Yellow Muscat<br>(Moscato Giallo)   |
| Aging:     | On yeasts for 6 months,<br>24 months aging in stainless<br>steel, 3 months in bottle |

### TECHNICAL DETAILS

|                 |           |
|-----------------|-----------|
| Alcohol:        | 6.0%      |
| Residual Sugar: | 111.0 g/L |
| Total Acidity:  | 6.2 g/L   |
| pH:             | 3.40      |