



2022 DILÌ MOSCATO GIALLO VENETO IGT FRIZZANTE

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 *Dilì* name was born as one of the five versions of the Maeli volcanic Yellow Muscat valorization project, and has an anecdote: the name and surname of Maeli's winemaker are Elisa Dilavanzo, who went by the nickname "Dila" in her high school years. Since the uniqueness of Maeli is to express and valorize yellow Muscat in different versions, it was decided to put her signature on each version somehow. The root of the name of many wines indeed is Dil, the first part of her surname.

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 and cold maceration for about 3 days. Soft pressing and clarification by static decantation; spontaneous fermentation in steel tank. Wine left in contact with lees for 60 days. Enriched with must from same vintage, goes through its second fermentation in the bottle. Not filtered or clarified.

TASTING NOTES

Straw yellow color with golden highlights, thanks to the skin maceration of three days. The glazing is given by the presence of suspended yeasts, with which the wine was bottled and with which it referments in the bottle. Intense on the nose, it releases aromas of white flowers such as jasmine and field yellow, such as dandelion, broom, orange blossom and fruit such as peach and pear. The presence of aromatic herbs such as sage, limoncella and mint, a touch of white pepper just hinted at and a delicate sulphurous sensation make the bouquet of the wine complex and intriguing.

On the palate it is fresh, mineral and salty, the hints of fruit and aromatic herbs return in the wake of a persistence that closes with a bitter mineral almond finish, which invites you to drink.



VINEYARD

Region: Veneto
Appellation: Colli Euganei DOC
Soil: Marl and white chalk
Age/Exposure: 10-20 years-old
South/East
Vine Density: 4,000 vines/hectare
(1,619 vines/acre)
Eco-Practices: Sustainable

WINEMAKING

Varietals: 100% Certified Organic
Yellow Muscat
**Malolactic
Fermentation:** None

TECHNICAL DETAILS

Alcohol: 11%
Residual Sugar: 1.8 g/L
Total Acidity: 5.5 g/L
pH: 3.45