



MAELI



(ROSSO INFINITO)

ROSSO ∞

COLLI EUGANEI DOC

2019 RED



GRAPES	CARMENERE 41% MERLOT 33% CABERNET SAUVIGNON 26%
VINEYARD LOCATION	EUGANEAN HILLS
HEIGHT	80/180 m a.s.l.
EXPOSITION	East/South-East - West
VINE AGE	20-22 years
TRAINING SYSTEM	Spurred cordon - Guyot
PLANT DENSITY	4000 plants/ha
YIELD	60 q.li/ha
GROUND	Marl chalk and trachyte-laden clay
GRAPE HARVEST	Last ten days of September. Picked by hand using crates.
VINIFICATION	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.
AGEING	6 months in steel and 30 months in concrete tanks.
ALCOHOL CONTENT	14,5% vol
RESIDUAL SUGAR	1,3 gr/L
OVERALL ACIDITY	5,3 gr/L
DRY EXTRACT	31,3 gr/L
PH	3,80

ANIMAL ADDITIVES HAVE NOT BEEN USED IN THE WINE MAKING PROCESS.

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.

Service temperature: 18° C.



EMOZIONI DAL MONDO
Merlot e Cabernet insieme
GOLD MEDAL
2017