



dilo



MOSCATO GIALLO CLASSIC METHOD

QUALITY SPARKLING WINE

2016 BRUT NATURE

GRAPES	YELLOW MUSCAT 100%
VINEYARD LOCATION	LUVIGLIANO HILLS (PD)
HEIGHT	50/250 m a.s.l. 164/820 ft.)
EXPOSITION	Est/South-Est
VINE AGE	13 years
TRAINING SYSTEM	Spurred cordon
PLANT DENSITY	5000 plants/ha
YIELD	66 q.li/ha
GROUND	Volcanic, from the break up of the trachyte-laden lave with marl strata
GRAPE HARVEST	Second half of August, first week of September, picked by hand in chests
VINIFICATION	Soft pressing using a closed pneumatic press. Static settling and low temperature must stabilization. Thermo-controlled vinification with selective yeasts. Secondary fermentation and sparkling process carried out in the bottle. Manual filtering of the bottles on yeasts.
BOTTLING	July 2017
DISCORGING	May 2019
ALCOHOL CONTENT	12% vol
RESIDUAL SUGAR	0,2 gr/L
OVERALL ACIDITY	6 gr/L
DRY EXTRACT	16,5 gr/L

The golden colour is enhanced by a perlage of fine, elegant and persistent bubbles that rise in the glass. The intensity on the nose is supported by a fine variety of aromas and fragrances: from white flowers, such as magnolia and jasmine, and yellow flowers, such as orange blossom, to fresh yellow and exotic fruit, fresh herbs, such as tarragon, lemongrass and thyme, to more delicate and fragrant notes of fresh yeast and bread crust, and a hint of balsamic notes. The taste is wide, the initial aromatic power is matched by an incredible persistence, amplified by the saline and mineral sensation of the wine and by a slightly bitter vein that reveals the identity of the vine and of the volcanic territory where it originates.

Service temperature: 9° C.

TASTED BY CRITIC ELIN MCCOY www.bloomberg.com
Award-winning journalist & author focusing on the world of wine
THE TOP WINES OF 2016/THE ABSOLUTE STANDOUTS