

 **MOSOLE**  
**HORA  
SEXTA**  
2016



Velvet in the mouth, a balsamic finish, with red fruit, almost herbaceous, it is a Venetian red wine par excellence. As suggested by the name, it recalls the banquet - the moment at midday when you sit at the table to enjoy a meal and conviviality.

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**Varietals:** Carmenere and Cabernet Franc

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**Soil:** of Dolomitic origin  
a composition of clay and limestone

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**Region:** Eastern Veneto

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**Exposure:** East - West

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**Altitude:** 6 meters above sea level

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**DOC area:** Lison Pramaggiore

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**Growing system:** Guyot with 5.500 vines per ha.

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**Age of Vines:** 25 years

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**Time of Harvest:** hand harvested at the end of September

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**Vinification:** maceration with the skins for 12 days. Traditional floating cap with pumping over once a day.

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**Fermentation:** controlled temperature between 28 and 30 °C. Malolactic fermentation is completed in French oak.

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**Maturation:** in French oak barriques for 18 months

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**Evolution:** depends on the year, typically the ideal maturity occurs from the 3rd year

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**Alcohol by Volume:** 13,5%

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**Acidity:** 5,40 g/l

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**Serving Temperature:** 18 - 20 °C

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**Serving Glass:** Bordeaux

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**Characteristics:** a ruby red wine with an intense and elegant aroma and a slight scent of grass, wild berries reminding of mint and cacao. It has well framed tannins on a smooth structure. After taste in accordance to the bouquet.