

 **MOSOLE**
**HORA
SEXTA**
2018



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.

Varietals: Carmenere and Cabernet Franc

Soil: of Dolomitic origin
a composition of clay and limestone

Region: Eastern Veneto

Exposure: East - West

Altitude: 6 meters above sea level

DOC area: Lison Pramaggiore

Growing system: Guyot with 5.500 vines per ha.

Age of Vines: 25 years

Time of Harvest: hand harvested at the end of September

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

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

Maturation: in French oak barriques for 18 months

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

Alcohol by Volume: 13,5%

Acidity: 5,40 g/l

Serving Temperature: 18 - 20 °C

Serving Glass: Bordeaux

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.