

 **MOSOLE**
TAI
2022



The name change did not diminish interest towards this territorial varietal with such a strong personality that its aroma dominates the nose, and the taste satisfies like few other wines.

Varietal: Tai 100%

Soil: of Dolomitic origin
a composition of clay and limestone

Region: Eastern Veneto

Exposure: East - West

Altitude: 6 meters above sea level

DOC area: Venezia

Growing system: Guyot with 5.500 vines per ha.

Age of Vines: 12 years

Time of Harvest: middle of September

Vinification: soft pressing 100%

Fermentation: with selected yeasts and
temperature control at 17 °C

Maturation: on the lees for six months in
stainless steel tanks

Evolution: depends on the year, typically the
ideal maturity occurs in the 1st - 2nd year

Alcohol by Volume: 13,5%

Acidity: 5 g/l

Residual Sugar: 2,2 g/l

Serving Temperature: 10 - 12 °C

Serving Glass: ballon

Characteristics: white wine with a straw yellow colour. It has a full aroma with traces of white fleshed fruit, green almond and floral notes. Decisive in the mouth, fruity and full bodied.