

MOSOLE ELEO



Autochthonous, historical, and family-rooted. Eleo is named after the first two children of Lucio, whose initials form the wine's name. A wine of rare aromatic intensity, it opens with notes of white flowers, almond, and delicate spicy nuances. On the palate, elegance meets vibrant freshness, with a lingering finish that invites the next sip.

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: 25 years

Time of Harvest: hand harvested in the
middle of September

Vinification: soft pressing 100%,
cold static clarification

Fermentation: with selected yeasts
and temperature control between 16
and 18 °C

Maturation: in 10-hectoliter Slavonian oak
tonneaux for 12 months

Evolution: it depends on the year, typically
the ideal maturity occurs from the third
year

Alcohol by Volume: 13,5%

Acidity: 5,3 g/l

Serving Temperature: 10 - 12 °C

Serving Glass: Burgundy

Characteristics: it has a straw yellow
colour with golden greenish reflections.
It's fragrance is intense and delicate, with
floral notes, almond, aromatic herbs and
white pulp fruit. To taste it is soft and
enveloping with a light minerality and
a good flavour. It has a persistent finish
characterized by a typical note of almond.