

# MOSOLE

# TAI

## 2024



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.

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**Varietal:** Tai 100%

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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:** Venezia

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

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**Age of Vines:** 13 years

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**Time of Harvest:** middle of September

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**Vinification:** soft pressing 100%

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

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

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**Evolution:** depends on the year, typically the  
ideal maturity occurs in the 1<sup>st</sup> - 2<sup>nd</sup> year

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

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**Acidity:** 5 g/l

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**Residual Sugar:** 2,2 g/l

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**Serving Temperature:** 10 - 12 °C

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**Serving Glass:** ballon

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**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.