

 **MOSOLE**
**HORA
PRIMA**
2022



An important white wine that has structure, strength and verticality. It is the perfect wine to transmit the character of the territory.

Varietals: Chardonnay, Tai, Sauvignon

Soil: of Dolomitic origin
a composition of clay and limestone

Region: Eastern Veneto

Exposure: East - West

Altitude: 6 meters above sea level

IGT area: Veneto Orientale

Growing system: Guyot with 6.000 vines per ha.

Age of Vines: 19 years

Time of Harvest: hand harvested in the middle of September

Vinification: soft pressing 100%, cold static clarification

Fermentation: the Chardonnay in French oak tonneaux of 500 litres. Tai and Sauvignon in stainless steel tanks.

Maturation: Chardonnay 12 months in 500 litres French oak tonneaux with weekly batonage. Tai and Sauvignon in stainless steel tanks.

Evolution: It depends on the year, typically the ideal maturity occurs from the second year

Alcohol by Volume: 14,5%

Acidity: 5,8 g/l

Residual Sugar: 1,8 g/l

Serving Temperature: 12 - 14 °C

Serving Glass: Burgundy

Characteristics: it has an intense yellow colour and an aroma of mature fruit with a trace of apricot, pineapple and citrus. To taste it is full and has a well-structured body with a long persistent finish.