

 **MOSOLE**  
**HORA  
PRIMA**  
2017



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

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**Varietals:** Chardonnay, Tai, Sauvignon

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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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**IGT area:** Veneto Orientale

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**Growing system:** Guyot with 6.000 vines per ha.

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**Age of Vines:** 18 years

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**Time of Harvest:** hand harvested in the middle of September

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**Vinification:** soft pressing 100%, cold static clarification

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

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

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

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**Alcohol by Volume:** 14%

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**Acidity:** 5,8 g/l

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**Residual Sugar:** 1,8 g/l

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**Serving Temperature:** 12 - 14 °C

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**Serving Glass:** Burgundy

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**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.