



maculan
AZIENDA VINICOLA

Dindarello Moscato Veneto IGT 2013

WINE DESCRIPTION

A delicate dessert wine made from 100% Moscato Fior d'Arancio grapes, which translates as "orange blossom." After the harvest, the grapes are dried for one month in temperature- and moisture-controlled rooms to concentrate the sugars and flavors in the berries while keeping the grapes in the healthiest condition. Following this brief drying period, the grapes are gently pressed and fermented in stainless steel tanks, resulting in a lovely and balanced dessert wine.

TASTING NOTES

Dindarello is pale lemon yellow in color and offers intensely aromatic notes of ripe citrus fruits, honey, and orange blossoms that are so classically identified with Moscato. It is sweet, balanced, and full-bodied on the palate, yet simultaneously fresh and lively with a long and persistent finish.

FOOD PAIRING

Try this with a variety of Italian pastries or a fruit dessert like citrus panna cotta with fresh berries.



VINEYARD & PRODUCTION INFO

Soil composition:	Volcanic Loam
Training method:	Double Arch
Elevation:	330 feet
Vines/acre:	2,000
Yield/acre:	4.8 tons
Exposure:	Southeastern
Year vineyard planted:	1992
Harvest time:	August
Bottles produced of this wine:	213,000

WINEMAKING & AGING

Varietal composition:	100% Moscato
Fermentation container:	Stainless steel tanks
Fermentation temperature:	64 °F
Type of aging container:	Stainless steel tanks
Size of aging container:	200 HL
Length of aging before bottling:	7 months

ANALYTICAL DATA

Alcohol:	11.5
pH level:	3.4
Residual sugar:	140
Acidity:	6

PRODUCER PROFILE

Estate owned by: Fausto, Angela, and
Maria Vittoria Maculan
Winemaker: Fausto Maculan and Maria
Vittoria Maculan
Total acreage under vine: 313
Estate founded: 1947
Winery production: 213,000 Bottles
Region: Veneto
Country: Italy

