

DI MAJO NORANTE



PRODUCER PROFILE

Estate owned by: Alessio Di Majo Norante
Winemaker: Riccardo Cotarella
Total acreage under vine: 213
Estate founded: 1968
Winery production: 8,000 Bottles
Region: Molise
Country: Italy

Di Majo Norante Apianae 2016

WINE DESCRIPTION

This is a wine that has been celebrated throughout history. It was first mentioned by the Romans, who named it after the bees that were attracted to the Moscato Reale grapes (api is Latin for "bees"), and much later it became a favorite of many Popes. After harvest, the grapes are pressed and left to ferment slowly for approximately 20-25 days. The wine is then matured for two years in large casks before release. All this patient winemaking definitely pays off in the final wine: the results are sweet indeed...

TASTING NOTES

Bright gold in color with amber reflections, this wine has intense notes of orange blossoms and honey that are complemented by undertones of honeysuckle and vanilla. On the palate, unctuous viscosity and crisp acidity make for a pleasant, lengthy finish.

FOOD PAIRING

Apianae is a wine for meditation, but it is also ideal with pâté, biscotti, and pizzelle.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Molise DOC
Vineyard size:	15
Soil composition:	Sand and Clay
Training method:	Pergola/Arbor-trained
Elevation:	660 feet
Vines/acre:	1,760
Yield/acre:	2.2-2.8 tons
Exposure:	Southeastern
Year vineyard planted:	1980
Harvest time:	October-November
First vintage of this wine:	1980
Bottles produced of this wine:	8,000

WINEMAKING & AGING

Varietal composition:	100% Moscato
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20-25 days
Fermentation temperature:	61 °F
Type of aging container:	Casks
Size of aging container:	20 HL
Age of aging container:	Five years
Length of aging before bottling:	24 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.52
Residual sugar:	98.5 g/L
Acidity:	5.9 g/L
Dry extract:	26 g/L