



VINITY  
WINE COMPANY

## Muni Di Daniele Piccinin

### Muni Rosso

**Appellation:** Veneto IGT, Lessinia

**Region:** Veneto

**Type:** Red, dry

**Varietals:** 30% Merlot, 30% Cabernet Sauvignon, 20% Corvina, 10% Rondinella, 10% Molinara

*Certified Organic and Practicing Biodynamic*

**Muni Rosso** forward and fresh but remarkable. This lovely wine would be considered 'natural' in today's lexicon, really, it is just made in the old way.

#### Tasting Notes

**Color:** Deep red.

**Bouquet:** Mineral, earth, sage, with traces of black pepper, which is then overtaken by ripe red and black fruits

**Taste:** Strawberries, raspberries, blackberries, blueberries with pleasant tannins, rounded acids, slight herbal notes, and the finish is medium and very pleasing.

**Alcohol:** 12.5%

**Serving Temperature:** 15/18° C (60-65° F).

#### Food Pairing

*Cacio e Pepe, Linguini with Puttanesca sauce, simply-grilled pork, lamb or veal, duck dishes, charcuterie, patés, rillettes, salads (especially with chicken or bacon – think frisée with lardons – with pomegranate seeds, or berries like dried cherries or cranberries, and a crumble of goat cheese), fresh cheeses, light Brie, seared tuna, salmon, and Sushi.*

#### Vineyard Notes

A blend of fruit from three vineyards: Damini, Mangano, and Galore. The majority of work is carried out by hand.

**Elevation:** 300-500 meters (980-1,650 feet) a.s.l. on a steep slopes

**Exposure:** South/South-east.

**Soil:** Calcareous Clay

**Training System:** Veronese pergola

#### Winemaking Notes

**Harvest:** The 1st week of October.

**Vinification:** Vinification and maceration for 20 days in neutral substrate vats.

**Aging:** 11 months in barrique and then in tonneaux of forth passage.



#### **Muni Di Daniele Piccinin In 2006**

*Daniele Piccinin made his first white blend of Chardonnay and Durella. He studied winemaking under the tutelage of Angiolino Maule, a famous natural winegrower. He purchased grapes from Angiolino and made wine with him through 2009. His grandfather had made wine in the hamlet of Muni in the Alpone valley northeast of Verona. Daniele chose this place for his winery to have a link with the land of his roots. In 2010 he made the first wine from his own cellar in Muni. Now Daniele has 7 hectares located in Sant Giovanni Ilarione, in the province of Verone, between 300 and 500 meters above sea level. The slope of the vineyards means that the majority of the work is carried out by hand. It is a family business and now produces 15,000 bottles. Daniele has taken it upon himself to champion the local grape Durella, a rare, autochthonous grape with only around 300 hectares total hectares planted.*