

## FIOR D'ARANCIO COLLI EUGANEI D.O.C.G. SPUMANTE

The name Fior d'Arancio comes from a gentle hint of citrus fruit, the hallmark of this yellow Moscato, which is typical of the volcanic soil in the Euganean Hills.

**GRAPES:** Orange-Blossom yellow Moscato grapes

**CULTIVATION METHOD:** Cordon trained and gujot

**AVERAGE PRODUCTION:** 12.000 kg/ha

**WINE-MAKING:** selected grapes are collected by hand and cooled at 0.5°C. Grapes are then softly pressed so that the fruity aroma is enhanced at best. The must is then conveyed to the sparkling unit.

**SPARKLING PROCESS:** *Martinotti's method (Charmat)*  
The must starts to ferment at 10°C until the desired pressure is reached. The must is left to stand for 15 days at -2°C.

**ALCOHOL CONTENT:** 6,00 % Vol

**RESIDUE SUGAR:** 100-120 g/l

**TOTAL ACIDITY:** 6.5-7 g/l

**NET EXTRACT:** 23-25 g/l

**SOIL :** medium texture with trachyte outcrop

**EXPOSURE :** South

**ALTITUDE:** from 20 to 120 m

**VINES PER HA:** 4.800

### CHARACTERISTICS:

**COLOUR:** pale yellow with nuances of green.

**AROMA:** intense aromatic aroma with hints of orange and lemon.

**TASTE:** fine and velvety perlage, sweet, harmonic and persistent taste.

### SERVING SUGGESTIONS

This wine is an excellent accompaniment to fruit tarts and biscuits after meals. It is perfect also served as aperitif.

