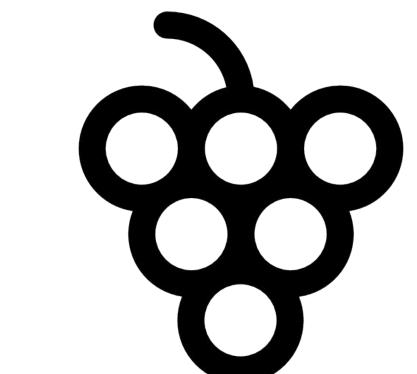


COLLIEUGANEI FIOR D'ARANCIO DOCG SECCO BIOLOGICO "FIOR D'APE"



SECCO

Film III



100% MOSCATO GIALLO

Varietal composition: Moscato Giallo 100% Production area: Baone - Colli Euganei South

Altitude: 200 - 400 mt asl

Harvesting time: End of August - beginning of September

TECHNICAL NOTES

Soil: Volcanic origin, limestone mixed with clay

Trellising System: Guyot, Sylvoz Vine Density: 70-90 qli/h

METHOD OF PRODUCTION

Vinification: Vinification with short cold maceration of the grapes, soft pressing in an inert atmosphere and protection from the risk of oxidation. Fermentation at a controlled temperature.

Aging process: In steel vat on fine lees with frequent batonnage for over 6 months.

TASTING NOTES

Colour: Straw yellow in colour with bright reflections.

Bouquet: It has an intense and complex aromatic bouquet with typically floral notes of roses and white flowers, citrus and tropical fruits, broom, acacia and hints of cedar.

Palate: It has a very dry, delicate and balanced taste with well-defined freshness and minerality, and an aftertaste consistent with its nose. A lingering fruity finish. Food pairing suggestion: Ideal with raw fish, shellfish, eggs with asparagus, and vegetarian dishes.

Serving temperature: 10°-12°

Residual sugar: 3 g/l Alcohol content: 13%



