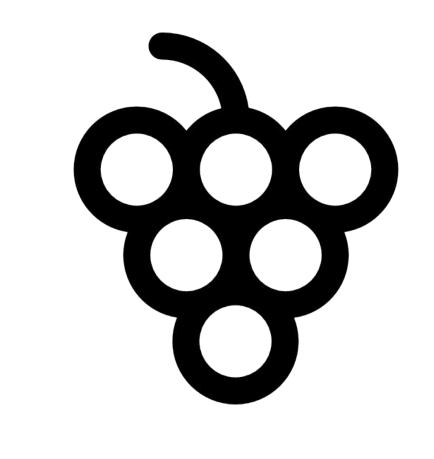


FIOR D'ARANCIO DOCG SPUMANTE DOLCE BIOLOGICO "FIOR D'APE"



100% MOSCATO GIALLO

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

Altitude: 200 - 400 mt asl

Harvesting time: first half 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: White vinification with soft pressing of the grapes in an inert atmosphere and protection from the risk of oxidation. The must obtained is filtered and kept at 0 ° C.

Prise de mousse: Fermentation and second fermentation in autoclave, with the Martinotti method, starting directly from the must.



Colour: Bright straw yellow.

Perlage: Thin creamy and persistent.

Bouquet: On the nose, it is intensely fruity and aromatic, reminiscent of apricot, citrus fruits and candied orange, with fresh notes of fruit blossom and rose. **Palate**: Sweet and creamy on the palate, it has good freshness and liveliness and

lingering aromatic persistence.

Food pairing suggestion: Ideal with desserts and small pastries and as an aperitif

accompanied by fresh fruit.

Serving temperature: 6°-8°

Residual sugar: 110 g/l

Alcohol content: 11%

