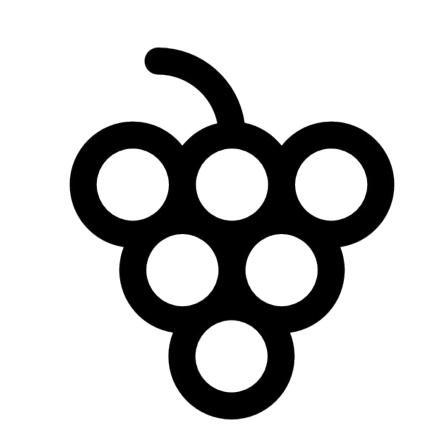


# FIOR D'ARANCIO DOCG PASSITO BIOLOGICO



# 100% MOSCATO GIALLO

Varietal composition: Moscato Giallo 100%

Production area: Baone e Cinto Euganeo - Colli Euganei South

Altitude: 200 - 400 mt asl Harvesting time: -

### TECHNICAL NOTES

Soil: Volcanic origin, limestone mixed with clay

Trellising System: Guyot and Sylvoz

Vine Density: 60-80 qli/h

## METHOD OF PRODUCTION

**Vinification**: After about one hundred and twenty days of natural drying in racks at a controlled and constant humidity the yellow muscat is softly pressed and then slowly fermented in steel vats.

Aging process: Aging in acacia wood barrels di acacia for 12 months.

### TASTING NOTES

Colour: Bright yellow with golden reflections.

**Bouquet**: Intense, complex and aromatic, with predominant notes of candied citrus fruits and Zagara flowers, blended with hints of dried apricots and sultanas, acacia honey and sweet spices.

Palate: Sweet, rich and smooth, balanced with good acidity. Long and lingering

with an aromatic and mineral finish.

Food pairing suggestion: Classic dessert and meditation wine.

Serving temperature: 14°-16° Residual sugar: 120 g/l Alcohol content: 14%

