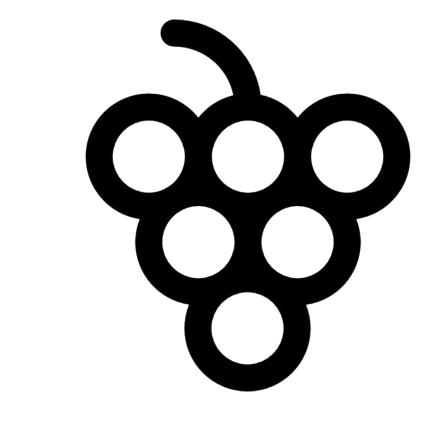


FIOR D'ARANCIO DOCG SECCO



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, clayey soil Trellising System: Guyot and 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. Fermentation at a controlled temperature.

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

TASTING NOTES

Colour: Bright straw yellow.

Bouquet: Intense and aromatic with floral hints of rose and fruit blossom, notes of citrus fruits, tropical fruits and citron, with a characteristic finish of

Mediterranean spices.

Palate: On the palate, it is smooth, delicate and balanced, with good freshness and

an interesting mineral finish.

Food pairing suggestion: Try it in combination with raw fish, molluscs and crustaceans but also with eggs and asparagus or vegetarian dishes; also perfect for

a fresh and elegant aperitif. Serving temperature: 10°-12°

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

