

Fior d'Arancio Spumante

Denominazione DOCG Colli Euganei

From the vineyard located near the villa Mantovani - Ferro, since 1960 we cultivated this young and winking sparkling wine



Category: White sweet sparkling wine

Grapes: Fior d'Arancio (Yellow Muscat)

Area: Regional Park of Colli Euganei Veneto

Soil profile: clayey-calcareous of volcanic origin

Harvest: first 2 weeks of September - manual harvest in small cases

Vinification: soft grapes pressing, 24 hours of static decantation in a controlled atmosphere, slow fermentation at low temperature for 20 days.

The second fermentation with indigenous yeast takes 25 days, highlighting the natural aroma of Fior d'Arancio, followed by others 30 days of pre-bottling; this operation called Charmat method, gives the sparkling wine its characteristic fragrance, in addition to the finesse and persistence of its bubbles

Color: straw yellow with a slight golden shade, fine perlage and persistent

Bouquet: intense fruity bouquet, hints of orange and pink grapefruit

Palate: the sweetness is well balanced by a good acidity and minerality. Persistent with citrus notes aftertaste

Ideal food pairing: cakes, biscuits, fruit tarts, desserts with custard and cream

Storage: like all wines, it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or changes of temperature

Technical Data:

Service temperature: 8° – 10° C

Alcohol: 6,5% by vol.

Residual sugar: 85,6 gr./lt.

Total acidity: 5,7 gr./lt.

Recommended glass: Flute

Available size: 0.75 lt

