



Caferro

Vignaioli dal 1956

FIOR D'ARANCIO

SPUMANTE

DOCG Euganean Hills



Type:	Sweet aromatic white sparkling wine
Grape varieties:	Fior d'Arancio (Moscato giallo)
Cultivation area:	Euganean Hills Regional Park – Veneto, Italy
Soil:	Clay and calcareous of volcanic origin
Harvest:	second week of September
Vinification:	soft-pressing of grapes, decantation of the must in controlled atmosphere for 24 hours, slow fermentation at low temperature, approximately for 20 days
Sparkling process:	performed using selected yeast. The re-fermentation takes place in about 25 days, then a period of more than 30 gg follows, during which the lees are kept on top of the tank. This process is called long Charmat and it gives sparkling wine its aromatic bouquet, as well as the finesse and persistence of its bubbles
Alcoholic content:	6% by vol.
Color:	straw yellow with light gold shades, fine and persistent perlage
Bouquet:	intense fruity bouquet, hints of orange and pink grapefruit
Taste:	the sweetness is well balanced by a good acidity and minerality. Persistent with citrus notes aftertaste
Pairing:	cakes, biscuits, fruit tarts, desserts with custard and cream
Storage:	it maintains its aromatic characteristics for 1-2 years; it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or changes of temperature

Service temperature: 8° – 10° C
Residual sugar: 85,6 gr./lt.

Alcohol content: 6% by vol.
Total acidity: 5,7 gr./lt.



HORIZONTAL PACKAGE

Package of 6 bottles 0.75 lt.	total 4,5 lt.
Dimensions:	21.5 x 33 x 29 cm
Gross weight:	10.45 kg
Closure:	snap closure with adhesive warranty seal

Via Bagnara Bassa, 603 – 35030 Vò (PD) – ITALY – Phone +39 (0)499 941 080

Web: www.caferrovini.it E-mail: export@caferrovini.it