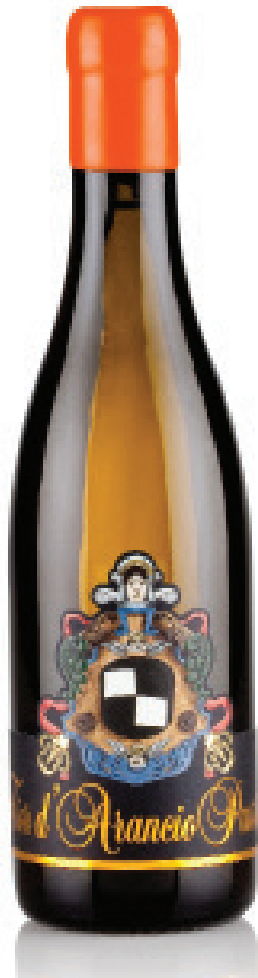


# Fior d'Arancio Passito

## Denominazione DOCG Colli Euganei



**Category:** White sweet wine

**Grapes:** Fior d'Arancio (Muscat yellow)

**Area:** Regional Park of Colli Euganei Veneto

**Soil:** clayey-calcareous of volcanic origin

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

**Vinification:** natural drying process until a minimum sugar concentration of 320-330 gr./lt. is reached, corresponding to a weight loss of 50%; The first phase of fermentation is carried out in stainless steel vats at a controlled temperature until 6° alcoholic content is reached. After the wine is transferred in barrique of 225 lt for complete the fermentation; followed by a single racking cleaning the wine remain for 15 months in barrique and 6 month in bottle before commercial release.

**Color:** Crystal clear, with golden yellow and amber shades.

**Bouquet:** Intense and very persistent hints of honey, orange blossom and wisteria, accompanied by pleasant notes of nuts, walnut and cloves; in the finish, a light ethereal note derived from an initial process of esterification.

**Taste:** There is a sharp sensation of over-ripe fruit, plums and apricots.

**Ideal food pairing:** desserts and blue cheeses, meditation wine.

**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 : 14% by vol.

Residual sugar: 110 gr./lt.

Total acidity: 5,3 gr./lt.

**Recommended glass:** Muscat coupe

**Available size:** 0.375 lt - 1.5 lt

