



2015 Fior D'Arancio Moscato Giallo Spumante

THE STORY

Fior D'Arancio, or "orange blossom," received its name from the citrus-scented flower of an orange. The wine's label is fashioned after the shape of a volcano, reminiscent of its volcanic origins. In fact, it is the volcanic soil that differentiates Fior D'Arancio from other muscats.

VINEYARDS

Appellation: Colli Euganei DOCG
Grape Variety: 100% Yellow Muscat (Moscato Giallo)
Size of Vineyards: 8 hectares (19.8 acres)
Soil Type: Trachyte-laden clay and white chalk
Orientation: North to south
Elevation: 250 meters (820 feet) above sea level
Canopy Management: Guyot
Density: 5,000 vines/hectare (2,023 vines/acre)
Harvest Period: End of August - early September; hand harvested

VINIFICATION

Fermentation: Destemming and soft pressing, static settling, cold must ageing in steel tanks for 8 months, sparkling process carried out directly on the must to preserve the varietal aromas without the addition of sugars, filtering and bottling (Charmont/Martinotti method)
Ageing: 18 months in stainless steel, 6 months in bottle
Production: 3,330 cases (12/750ml)
Cases Imported: 1,250 (12/750ml)
RS: 110 g/l
TA: 5.7 g/l
Alcohol: 6%

TASTING NOTES

Full golden color made even more brilliant by the elegant, fine and persistent perlage. The intense aroma releases floral perfumes of magnolia, jasmine, white roses and acacia as well as fruity notes of lemons, tangerines and white peaches which tantalize the nose. On the palate it is at once creamy, soft and well-balanced with a pleasant freshness and fullness of flavor. Well-structured with an enduring finish - complex, rich and persistent. A perfect wine for the aperitif paired with appetizers or after the meal with desserts, fruit tarts and light pastries

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