



FIOR D'ARANCIO

FIOR D'ARANCIO COLLI EUGANEI DOCG 2016 SWEET SPARKLING WINE

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: East/Southeast

Vine Age: 7-15 years

Elevation: 250 meters (820 feet) above sea level

Canopy Management: Guyot

Density: 4000 vines/hectare (1619/vines acre)

Harvest Period: Early September; hand harvested

VINIFICATION

Fermentation: Destemming and soft pressing, static settling, cold must aging in steel tanks for 24 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)

Aging: 24 months in stainless steel, 3 months in bottle

Alcohol: 6%

RS: 104 g/l

TA: 6.0 g/l

pH: 3.35

TASTING NOTES

On perusal the full golden color presents nuances of green, which is made even more brilliant by the elegant, fine and persistent perlage. The intense aroma releases floral notes 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, well-balanced with a pleasant freshness and fullness of flavor. Well-structured with an enduring finale as wave after wave of white balsamic notes contribute to making it 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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