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**DESIGNATION:** Colli Euganei Fior d'Arancio DOCG Organic

**GRAPE VARIETY:** 100% Yellow Muscat

**PRODUCTION AREA:** Cortelà, Vo' Euganeo, Padua (ITALY), southern and south-eastern vineyard exposure, 100-150 m above sea level.

**VINE TRAINING SYSTEM:** guyot

**NUMBER OF PLANTS PER HECTARE:** 4,500

**AGE OF VINES:** 30 years

**YIELD PER HECTARE:** 8,000 kg

**HARVEST:** grapes are hand-picked and carefully selected

**HARVEST TIME:** mid-September

**VINIFICATION:** grape berries are destemmed and lightly pressed. After static settling the clarified must is filtered and stored at low temperatures. The sparkling process occurs according to the Charmat method: the must is inoculated with selected yeasts and the prise de mousse occurs in autoclaves.

**ORGANOLEPTIC PROPERTIES:** straw-yellow colour, fine and persistent perlage, creamy foam. On the nose typical notes of Muscat grapes, orange blossoms, hawthorn and magnolia, as well as fruity hints of citron, peach and apricot. In mouth pleasantly sweet and well balanced. This Fior d'Arancio tastes like grapes that have just been harvested.

**FOOD PAIRING:** it matches with all kinds of cakes and pastries, especially fruit tarts, dry pastries and puff pastries. Suitable as an aperitif.

**SERVING TEMPERATURE:** it is best served at 6-8°C.

## ANALYTICAL DATA (2018 HARVEST)

**ALCOHOLIC CONTENT:** 6.5% vol.

**GLUCOSE AND FRUCTOSE:** 103 g per litre

**TOTAL ACIDITY:** 6.2 g per litre

**VOLATILE ACIDITY:** 0.15 g per litre

**TOTAL SULPHUR DIOXIDE:** 96 mg per litre

**OVERPRESSURE:** 3.5 bar

