

The Selections

fior d'arancio colli euganei SECCO

DOCG

Fior d'Arancio Secco DOCG is obtained from the Moscato Giallo grape variety, which has found the ideal environment on the slopes of the Euganean Hills to best express its fragrance and aromatic qualities.

The must is obtained from soft pressing the grapes. Fermentation at a controlled temperature and selected yeasts give rise to this particularly pleasant and delightful wine.



CANTINACOLLI EUGANEI



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Wine	Fior d'Arancio Colli Euganei Secco DOCG
Alcohol/Vol.	13%
Production area	Grapes from members' vineyards situated in the DOC area of the Euganean Hills nature reserve
Soil type	Clayey (Euganean marls), calcareous and rich in fossils
Training system	Guyot, double inverted
Grape variety	Moscato Giallo 100%
Harvest period	September
Product type	Dry wine
Visual characteristics	Pale yellow with delicate golden nuances
Aroma	Typical and intense aroma
Flavour	Dry and persistent, reminiscent of grapes
Serving temperature	8°C
Serving suggestions	The characteristics of this wine allow it to be paired with different food. It is excellent with shellfish, crustaceans, risotto dishes, white meat (chicken and rabbit) and blue-veined cheeses.
Bottle	0.75l, case of 6 bottles - weight 7.5kg



**CANTINA
COLLI
EUGANEI**

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