

UVE BIANCHE FIOR D'ARANCIO

pure distilled spirit of aromatic grapes

Crystalline-pure, Uve Bianche Fior d'Arancio is an ultra-natural grape spirit infused with the aromatic terpenes classic to the Moscato Giallo grape, its bouquet a lively duet of sweet ripe peach and emphatic orange blossom, with subtle notes of well-ripened apple and pear.

Its smooth, refined palate yields floral and citrus impressions, citron in particular, crowned by a pleasurable, long-lingering finish.

The traditional single-batch, bain-marie pot-still process, the Da Ponte Method, is a guarantee of clean, sharply-delineated aromatics.

DESCRIPTION

Category: pure grape distilled spirit

Grapes: moscato giallo dei Colli Euganei
DOCG Fior d'Arancio

Alcohol: 38% "Aromatic and appealing"

Distillation: single-batch, bain-marie pot-still process, the exclusive Da Ponte Method

Recommended glass: tulip-shaped

Serving temperature: 8° - 10° C



TASTING SUGGESTIONS

Sipped all by itself, slightly chilled, it leaves a delicious sensation of peach and apricot in the mouth. It makes a wonderful ingredient in creative summertime cocktails, and is the ideal accompaniment on romantic and festive occasions.

PACKAGING

Customised Da Ponte 70cl Champagne bottle with case, or in the Special Collection, Casseta Noce, Metodo Da Ponte, Don Giovanni, and Opere d'Autore gift boxes.



ANDREA DA PONTE
DISTILLATORI PER VOCAZIONE DAL
1892
CONEGLIANO VENETO

EAN 70cl BOTTLE



8 002266 000222

EAN 6-BOTTLE CASE



8 002266 060226

QR Code



 Our grappas are produced with renewable energy sources and with full respect for the environment.