

# FIOR D'ARANCIO COLLI EUGANEI DOCG

Denominazione di Origine Controllata e Garantita

The noble Moscato Giallo grape variety was already being grown in the time of Cato, and Roman nobility was very fond of this wine.

Greek mariners, sailing from Asia Minor, introduced the grape into the Mediterranean as the "muscum" grape, and different varieties of it were soon being cultivated. "Muscum," or musk, from its penetrating odour, eventually gave us the name muscato, and muscat.

With the approval of its Production Code April 2011, the Colli Euganei Fior d'Arancio DOCG came into effect.

The muscat cultivar grown in the Colli Euganei is known as the Moscato Giallo dal Dolce Aroma.

The variety is characterised by a cylindrical cluster and medium-large, spherical yellowish berry, with a very thick skin; it has a delicate bloom, or flour-like coating, on the grape.

## DESCRIPTION

**Grape:** Moscato Giallo

**Alcohol:** 7% vol.

**Sensory profile:** Deep straw yellow. The bouquet is ultra-rich, with emphatic impressions of spring flowers, aromatic herbs, and apricot. The palate is full and rich, laden with aromatic candied fruit and honey; its finish is long-lingering and equally fruity.

**Serving suggestions:** Outstanding as an accompaniment to fine desserts and light cakes. Adds festive notes to weddings and anniversaries.

**Serving temperature:** Enjoy at 10° - 12° C

## ANALYTIC DATA

**Acidity:** 7 g/l

**Residual sugar:** 80 g/l



ANDREA DA PONTE  
DISTILLATORI PER VOCAZIONE DAL  
1892  
CONEGLIANO VENETO

EAN 75 L BOTTLE



8 002266 000307

EAN 6-BOTTLE CASE



8 002266 060301

QR Code

