

## Fior d'Arancio

Colli Euganei Fior d'Arancio D.O.C.G.

**Zone:** Carbonara di Rovolon

**Variety:** Moscato Giallo Fior d'Arancio

**Exposure:** North East

**Grape harvested:** End of August

**Alcohol:** 6,5% vol.

**Residual sugar:** 110g/L

**Year of planting:** 2000

**Soil:** Calcareous with stones and clay

**Density:** 2700 vines/ha

**Yield:** 80 q/ha

**Training method:** Double Guyot

**Production:** 2600 bottles/year

**Vinification:** manual selection and harvest of the grapes; natural cold settling of the juice, refrigeration and rest in stainless still tank. Fermentation according to the Martinotti method, stopping fermentation by the sudden lowering of the temperature and immediate bottling.

