



MAELI



FIOR D'ARANCIO



FIOR D'ARANCIO COLLI EUGANEI DOCG ORGANIC 2021 SWEET SPARKLING WINE



GRAPES	YELLOW MUSCAT 100%
VINEYARD LOCATION	EUGANEAN HILLS
HEIGHT	250 m a.s.l. (820 ft.)
EXPOSITION	Est/South-Est
VINE AGE	12/20 years
TRAINING SYSTEM	Guyot
PLANT DENSITY	4000 Plants/ha
YIELD	90 q.li/ha
GROUND	Trachyte-laden clay and white chalk
GRAPE HARVEST	First ten days of September, picked by hand
VINIFICATION	Destemming with maceration on the skins for several hours, soft pressing, cold settling and must ageing at 0°C. for 12 months. Sparkling process in autoclaves (pressurised tanks) using the Martinotti Method, ageing on yeasts for 6 months\.
AGEING	in steel tanks and in the bottle
ALCOHOL CONTENT	6,0% vol
RESIDUAL SUGAR	98 gr/L
OVERALL ACIDITY	5,8 gr/L
DRY EXTRACT	17 gr/L
PH	3,60

On perusal the full golden colour presents nuances of green which is made even more brilliant by the elegant, fine and persistent perlage. The intense aroma releases floral notes of magnolia, jasmine, white roses and acacia as well as fruity notes of lemons, tangerines and white peaches which tantalise the nose. On the palate it is at once creamy, soft, well-balanced with a pleasant freshness and fullness of flavour. Well-structured with an enduring finale as wave after wave of balsamic notes contribute to making it complex, rich and persistent. A perfect wine for the aperitif paired with appetizers or after the meal with desserts, fruit tarts and light pastries.

Service temperature: 8° C.



CHAMPAGNE & SPARKLING WINE
World Championships UK
GOLD MEDAL
2015

ANIMAL ADDITIVES HAVE NOT BEEN USED IN THE WINE MAKING PROCESS.

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