



# VIGNA RÒDA



## Petali d'Ambra Fior d'Arancio DOCG passito

### **Type and Vintage**

Fior d'arancio passito DOCG

### **Location and Exposure**

South-West

### **Soil nature**

Clay

### **Planted**

2001

### **Wine training system**

Guyot

### **Grape Yield per Hectare**

100 Quintal

### **Blend of grapes**

Yellow Muscat 100%

### **Vinification type**

The grapes are harvested perfectly healthy and ripe, collected in small wooden containers and left to dry naturally for about 3 months. A careful selection of the good grapes will be done before performing the crushing, follows the pressing and the removal of the must from the lees at low temperatures. The addition of the yeasts and the initial alcoholic fermentation will then take place. When the wine reaches the optimal alcohol level, it will be filtered and left to rest for about 12 months before it can be bottled.

### **Aroma and Taste:**

The color is gold yellow, the aroma reminds of acacia honey, chamomile and the taste is fully sweet and persistent.

### **Dish combination:**

It goes well with blue veined or long aged selection of cheeses, all dry pastries particularly suggested with the typical "zaeti" biscuits originals from Padua.

Best served at 12°C.

### **Alcohol**

12.50 % vol