

PRAESÈO

FIOR D'ARANCIO SPUMANTE DOLCE



ORIGIN OF THE NAME

"Praesèo"; is the Venetian name of the plot where our Moscato Giallo is grown

NAME

Fior d'Arancio Colli Euganei DOCG

Sweet sparkling wine

ORIENTATION OF THE VINES

West

SOIL

Marl - Alluvial

YEAR OF PLANTING

2001 - 2015

DENSITY OF PLANTING

4000 vines per hectare

TRAINING SYSTEM

Guyot

GRAPE YIELD / HECTARE

1,20 t/ha

PICKING SEASON

Second week of September

GRAPES

100% Yellow Muscat

WINEMAKING NOTE

Grapes are pressed very quickly, then a light pressing and temperature is reduced to about 18°C.

A static decantation, inoculation of selected yeasts to carry out the alcoholic fermentation, the wine remains cold stored in steel tanks until the second fermentation gives life to the final product

MATURATION and REFINING

Charmat method 60 days

ALCOHOL / SUGAR

6% alcohol - 120g / lt sugar residual

TASTING NOTE

Straw yellow wine, fine and persistent perlage, aromas of elderberry and notes of orange blossom on the nose; sweet, well balanced acidity, refreshing on the palate

SERVICE TEMPERATURE

6°C - 8°C

FOOD PAIRING

Good as aperitif, goes well with pastries

BOTTLE and CLOSURE

Piave bottle for sparkling wine / microgranule cork / mushroom cork
0,75 lt bottle / cardboard box of 6 bottles / level of 10 boxes /
pallet 8 levels - 480 bott.

VIGNA RÒDA