

PETALI D'AMBRA

COLLI EUGANEI

FIOR D'ARANCIO PASSITO



ORIGIN OF THE NAME

"Petal" is the glass used for passito wines, the colour of Amber is very similar to our passito

NAME

Fior d'Arancio Colli Euganei DOCG
sweet passito

ORIENTATION OF THE VINES

South - West

SOIL

Clay

YEAR OF PLANTING

2001

DENSITY OF PLANTING

4000 vines per hectare

TRAINING SYSTEM

Guyot

GRAPE YIELD / HECTARE

1,00 t/ha

PICKING SEASON

Third week of September

GRAPES

100% Yellow Muscat

WINEMAKING NOTE

Fully healthy ripen grapes are harvested in small boxes and left to dry naturally for about 3 months. Before pressing, the healthy berries are selected, then cold pressing and decanting of the must, the inoculation of the yeasts and the beginning of alcoholic fermentation until the perfect alcohol content is reached

MATURATION and REFINING

6 months in bottle

ALCOHOL / SUGARS

12% alcohol - 180g / lt sugar residual

TASTING NOTE

Golden yellow colour, notes of acacia honey and chamomile on the nose; sweet, full and persistent on the palate

SERVICE TEMPERATURE

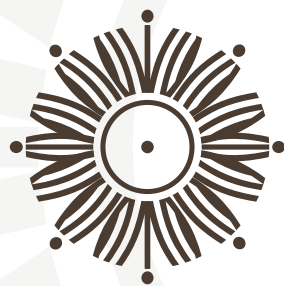
10°C - 12°C

FOOD PAIRING

It goes well with blue cheese and aged cheese. Perfect with dry pastries, especially with typical "Paduan Zaeti" biscuits

BOTTLE and CLOSURE

Special glass S15 / microgranule cork / standard cork
0.375 liter bottle / cardboard box of 12 bottles / level of 10 boxes /
pallet 4 levels - 480 bottles



VIGNA RÒDA