

FIOR D'ARANCIO



PARCO DEL VENDA



AZIENDA VITIVINICOLA
PARCO DEL VENDA



*FIOR D'ARANCIO
SPUMANTE DOLCE D.O.C.G.*

- *NAME: Colli Euganei Fior d'Arancio Spumante*
- *GRAPE VARIETY: 100% Moscato Giallo*
- *PRODUCTION AREA: Boccon di Vò, Cinto Euganeo*
- *YIELD PER HECTARE: 9000 kg/ha (4 tons/acre)*
- *ALTITUDE: 80 - 300 meters a.s.l.*
- *EXPOSURE: south and west*
- *SOIL: hilly, partially clayey*
- *VINE TRAINING SYSTEM: Guyot and Doppio Capovolto*
- *YEAR OF PLANTING: 2000 / 2007*
- *HARVEST TIME: last decade of September*
- *PLANT DENSITY: 5000 grapevines per hectare (2023 per acre)*
- *VINIFICATION: The hand-harvested grapes are destemmed and crushed, before being softly pressed through a closed-tank pneumatic press. The grape must obtained is then placed into steel tubs and clarified using the efficient flotation technique. After decanting, the must undergoes alcoholic fermentation at controlled temperature of 16°C, until the level of 5% ABV is achieved.*
- *WINE FINING: The partially fermented grape must is placed into a pressure tank (autoclave) and warmed up until the temperature reaches 16°C. Subsequently, the inoculation of selected yeasts permits the formation of bubbles („prise de mousse“). Temperature is kept at approximately 14°C throughout the fermentation, until the sparkling wine reaches the desired pressure and alcohol level. Filtering and bottling are the final stages.*
- *PRODUCTION: 10000 bottles*
- *TASTING NOTES: traw yellow colour with golden highlights, fine perlage and persistent foam. On the nose, this aromatic sparkling wine is distinguished by its notes of citrus fruit and white flowers. The fresh, intense and elegant taste is balanced by a pleasing sweet finish.*

ALCOHOL: 7.5% vol.

RESIDUAL SUGAR: 80.00 – 90.00 g/l

TOTAL ACIDITY: 6.00 g/l

PH: 3,00

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