

AZIENDA VITIVINICOLA  
PARCO DEL VENDA



PASSITO  
Fior d'Arancio



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**PASSITO**  
**FIOR D'ARANCIO D.O.C.G.**

- **NAME:** Colli Euganei Fior d'Arancio Passito D.O.C.
- **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 and well ventilated
- **VINE TRAINING SYSTEM:** Guyot and doppio capovolto
- **YEAR OF PLANTING:** 2003
- **HARVEST TIME:** last decade of September
- **PLANT DENSITY:** 5000 grapevines per hectare (2023 per acre)
- **VINIFICATION:** *The Moscato Giallo grapes are meticulously hand harvested at an advanced ripening stage. They are placed in crates and stored in a cool, well-ventilated area for about 4 months. Perfumes and aromas become more concentrated as the grapes are left to wither. The clusters are then softly pressed in a pneumatic press and the must obtained is slowly fermented, until the desired alcohol content is achieved.*
- **WINE FINING:** in steel tanks for eight months before the bottling.
- **PRODUCTION:** 1500 bottles
- **TASTING NOTES:** *This wine with strong personality exhibits a golden yellow colour in the glass. An intense smell of ripe fruit along with spicy hints denotes the richly aromatic nose of this passito wine, which reminds of vanilla and black pepper. The taste is warm, sweet, velvety and persistent. It goes well with dry pastries and blue cheeses, when served at a temperature between 12°C and 14°C, but it is ideal as a "meditation" wine.*

**ALCOHOL:** 15.0% vol.  
**RESIDUAL SUGAR:** 100.00 – 120.00 g/l  
**TOTAL ACIDITY:** 6.50 g/l  
**PH:** 3,70

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