



GIACOMO  
SALMASO

## COLLI EUGANEI FIOR D'ARANCIO DOCG



### GRAPE VARIETY USED

Moscato Giallo  
(a thick, intensely coloured skin, vibrant aromas and crunchy flesh are the distinguishing traits of this grape variety)



### PRODUCTION ZONE

Regional Park of  
the Euganean Hills



### ALCOHOL CONTENT

7% by vol.



### SERVING TEMPERATURE

6 to 8 °C

### Training System

Spur pruning

### Vinification Process

After partial alcoholic fermentation, the wine is filtered and kept at low temperature to stop any further increase in alcohol content. This is followed by a second fermentation process in an autoclave at 16 to 20 °C for about thirty days, in accordance with the Charmat method.

### Description

Fior d'Arancio is an easy-going sweet sparkling wine with a gold-flecked straw yellow colour. It is intensely aromatic and boasts an elegant perlage and white, creamy mousse. The predominant fragrance first revealed on the nose is the distinct aroma of Moscato, which is followed by notes of white-fleshed fruit such as peach, sage and citrus, with subtle nuances of herbs. On the palate, the sweetness and intriguing acidity are perfectly balanced, while the persistent typical aroma of Moscato Giallo is accompanied by an excellent minerality. The low alcohol content is an invitation to enjoy a second glass.

### Pairings

The ideal companion for desserts, but also excellent as an aperitif or for enjoying on its own. Perfectly matched with a wide variety of patisserie and baked desserts, especially if dry, such as fruit tarts, sweet focaccias, puff pastry, panettone and Colomba cake, but also great with crèmes and puddings. Also extremely appetising if paired with very mature cheeses or fruit skewers.

### Azienda Agricola Giacomo Salmaso

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