



COSTA FARNEL

FIOR D'ARANCIO

**SWEET SPARKLING WINE
COLLI EUGANEI
D.O.C.**

The name Fior d'Arancio comes from the distinctive citrus note that characterizes the yellow moscato grape cultivated in particular volcanic soils found in the Euganean Hills.



GRAPE VARIETY: 100% Moscato Giallo.

VINEYARDS: spurred cordon system.

PRODUCTION AREA: Euganean Hills - Veneto region of Italy.

PRODUCTION AVERAGE: 70 q.li/ha.

HARVEST: by hand, prior to full ripening of the grape to ensure a good level of acidity.

VINIFICATION: the selected grapes harvested by hand are cooled to 0.5 °C and then softly pressed for utmost enhancement of the fruity aromas. The free-run must starts at the secondary fermentation.

SECONDARY FERMENTATION: Charmat method, with second fermentation in autoclave using select yeasts. The must is fermented at 10 °C, up to the desired pressure, and then left to rest for 15 days at - 2 °C.

TASTING NOTES

Color: pale yellow with golden glints, fine and velvety perlage.
Aroma: intense and aromatic, with immediate orange and lemon scents. **Flavor:** sweet, aromatic and persistent.

ALCOHOL CONTENT: 6%.

SUGAR LEVEL: 100-120 grams per liter.

SERVING SUGGESTIONS: this is a dessert wine, fine with fruit tarts, small pastries and plain cookies.

IDEAL SERVING TEMPERATURE: 6-8 °C.

SHELF LIFE: 18 months

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