

DONNA DARIA FIOR D'ARANCIO PASSITO COLLI EUGANEI D.O.C.G.

Produced with the best grapes cultivated in Monte Castello – Baone – by using products that respect the environment. In 2009 for the first time for this type of grape, Donna Daria Fior d'Arancio Passito Colli Euganei DOC 2006 got the Three Glasses in the guide “Vini d'Italia 2009” by Gambero Rosso, Slow Food.

GRAPES: 100% Orange Blossom yellow Moscato grapes

ORIGIN: Monte Castello

DRYING : 2 months and an half

WINE-MAKING: mashing of the grapes for some days and fermentation.

AGEING: stainless steel

CELLARING: minimum 6 months at the winery before release

ALCOHOL CONTENT: 12,5%

SERVING TEMPERATURE: 14 °C

SOIL: various types of marl of the Euganean hills and basalt

EXPOSURE: South, South-West

ALTITUDE: 200 m

VINES PER HA: 2.300 – 4.700

PACKAGING: 0,375 l (3 bottles wooden case)



CHARACTERISTICS

COLOUR: Golden yellow

AROMA: very forceful with hints of mandarin, sage and rosemary

TASTE: a refined, lingering wine with hints of citrus fruits

SERVING SUGGESTIONS

Cheeses, goose and duck liver, cream and fruit cakes, miniature pastries. It is magnificent served cold.