

Fior d'arancio Colli Euganei

DOCG

VINO SPUMANTE DOLCE



BLEND 100% Moscato Giallo

PRODUCTION AREA Euganean Hills

TYPE OF TERRAIN Volcanic, calcareous 150 metres a.s.l.

BREEDING SYSTEM Guyot

AVERAGE YIELD PER HECTARE 80 quintals

HARVEST TIME Late September - early October

COLLECTION Manual

WINEMAKING To obtain greater acidity and freshness, the grapes are harvested when they are physiologically ripe and are then gently pressed. The must obtained is stored in thermo-conditioned tanks at 6-8°C

FOAMING The cleaned and stabilised must is sent to tanks for 60-70 days, where it ferments using the Martinotti method.

PH 3,10 - 3,15

ORGANOLEPTIC CHARACTERISTICS: : straw yellow in colour with golden reflections, the aroma is reminiscent of Mediterranean fruits with yellow flesh and white citrus flowers. On the palate it is never cloying, but delicately sweet and fragrant.

ALCOHOL CONTENT: 6-6,5 % vol.

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