



CRISTOFANON
MONTEGRANDE

COLLI EUGANEI FIOR D'ARANCIO DOCG SPUMANTE DOLCE

Fior d'Arancio

It is enough to just mention Colli Euganei and Fior d'Arancio comes to mind, the dessert sparkling wine *par excellence* of this territory. The clear golden-yellow colour derives from the Muscat grapes, with a dense spume and fine and lasting perlage. The aroma is typically Muscat, intense yet delicate with a strong hint of wisteria, white flowers and fruit.

The taste confirms what the nose foretells, pleasantly sweet and fresh.

Typology / Colli Euganei DOCG Fior D'Arancio Spumante

Grapes / Fior d'Arancio (Moscato Giallo)

Production Area / Rovolon (Padua, Italy)

Year of planting / 2005

Planting density / 2,5 x 1

Training method / Guyot

Harvest / End of August - Beginning September

Yield / 80 - 100 q/ha

Maturation / Steel

Alcohol by Volume / 6° - 7°

Served at / 6°



PAIRING

It exalts spoon-desserts, puff pasties, *focacce*, dry pastries and fruit tarts. Excellent as an aperitif.