

# PRAESÈO

## FIOR D'ARANCIO SPUMANTE DOLCE



### ORIGIN OF THE NAME

"Praesèo"; is the Venetian name of the plot where our Moscato Giallo is grown

### NAME

Fior d'Arancio Colli Euganei DOCG

Sweet sparkling wine

### ORIENTATION OF THE VINES

West

### SOIL

Marl - Alluvial

### YEAR OF PLANTING

2001 - 2015

### DENSITY OF PLANTING

4000 vines per hectare

### TRAINING SYSTEM

Guyot

### GRAPE YIELD / HECTARE

1,20 t/ha

### PICKING SEASON

Second week of September

### GRAPES

100% Yellow Muscat

### WINEMAKING NOTE

Grapes are pressed very quickly, then a light pressing and temperature is reduced to about 18°C.

A static decantation, inoculation of selected yeasts to carry out the alcoholic fermentation, the wine remains cold stored in steel tanks until the second fermentation gives life to the final product

### MATURATION and REFINING

Charmat method 60 days

### ALCOHOL / SUGAR

6% alcohol - 120g / lt sugar residual

### TASTING NOTE

Straw yellow wine, fine and persistent perlage, aromas of elderberry and notes of orange blossom on the nose; sweet, well balanced acidity, refreshing on the palate

### SERVICE TEMPERATURE

6°C - 8°C

### FOOD PAIRING

Good as aperitif, goes well with pastries

### BOTTLE and CLOSURE

Piave bottle for sparkling wine / microgranule cork / mushroom cork  
0,75 lt bottle / cardboard box of 6 bottles / level of 10 boxes /  
pallet 8 levels - 480 bott.

VIGNA RÒDA

Strazzacappa Gianni Via Monte Versa 1569 35030 Vo' (PD) [www.vignaroda.com](http://www.vignaroda.com)

