

CUORE DI DONNA DARIA vino BIANCO

This wine is a blend of the best 10 vintages of “Donna Daria” Fiori d’Arancio Colli Euganei DOCG let stand and ferment slowly in amphora.

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.

YEAST: native .

AGEING: amphora

CELLARING: minimum 6 months at the winery before release

ALCOHOL CONTENT: 11,5%

SERVING TEMPERATURE: 14°C.

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

EXPOSURE: South, South-East

ALTITUDE: 200 m

VINES PER HA: 2.300 – 4.700

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



CHARACTERISTICS:

COLOUR: topaz yellow with amber shades

AROMA: ample nose with hints of raisins, honey, dried figs, candied dates;

TASTE: sweetness and freshness are melted with equilibrium and fullness softly winding the palate. Wine very persistent, with sensations of caramel at the end.

SERVING SUGGESTIONS:

Given the particularity of this wine, we recommend to taste it alone at the end of the meal or as an accompaniment with some dark chocolate.