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.