



VIGNA RÒDA

Fior d'Arancio DOCG Spumante dolce

**Type and Vintage**

Fior d'arancio spumante dolce DOCG

Location and Exposure

South-West

Soil nature

Alluvial

Planted

2001

Vine training system

Guyot

Grape Yield per Hectare

100 Quintal

Blend of grapes

Yellow muscat 100%

Vinification type

The grapes are harvested totally healthy and before they are completely ripe in order to achieve a greater acidity and freshness; Follows the crushing and the dropping of temperatures up to about 16 degrees; the inoculation of the yeasts will take place followed by the foaming process in autoclave which will last about 60 days before proceeding with the final bottling step.

Aroma and Taste:

The color is clear straw yellow with a perlage fine and lasting; the aroma is fresh with a characteristic hints of elderflower and orange blossom, from which its name originates. It is sweet with a fair acidity that enhances its crispness.

Dish combination:

This wine can be served with all dry and fresh pastrie, it is also highly suggested as aperitif.

Alcohol

6.50 % vol