



diloro

FIOR D'ARANCIO EUGANEAN HILLS DOCG 2016 PASSITO WINE



GRAPE VARIETY	100% YELLOW MUSCAT GRAPES
VINEYARD LOCATION	EUGANEAN HILLS
HEIGHT	250 m a.s.l.
EXPOSITION	East/South-East
VINE AGE	8/16 years
TRAINING SYSTEM	Guyot
GROUND	White chalk and trachyte-laden clay
GRAPE HARVEST	First half of September. Picked by hand
YIELD	14 hectoliters/hectare
VINIFICATION	Grapes picked by hand in chests; grapes are dried for 3 months in a drying room known as "fruttaio". Pre-fermentation maceration for 7 days while fermentation takes place until late Spring. The wine remains in stainless-steel tanks on the fine-lees for about 40 months before bottling.
AGING	4 years
ALCOHOL CONTENT	12,5% vol
RESIDUAL SUGAR CONTENT	128 gr/L
OVERALL ACIDITY	6,1 gr/L
DRY EXTRACT	35 gr/L
PH	3,60

An intense golden coloured wine with amber highlights. The olfactory intensity rotates around the scent of flowers such as white magnolia and jasmine, fresh fruit like Canary melon, ripe and fleshy yellow fruit such as peaches and apricots and glazed orange. Mediterranean woodlands are prominent on the nose, where thyme, sage and marjoram can be recognised, and on the palate where notes of curry plant and nuances of medicinal herbs like wormwood and samphire stand out. The sip is warm, soft, full and opulent but well balanced by notable freshness and sapidity that linger on the palate together with the aroma of glazed fruit and dry fruit such as the sugar toasted almond. A wine of great structure and persistence to be matched with soft veined and aged cheese, foie gras, goose liver pâté and well-structured desserts based on dried fruit, cacao and chocolate.

ANIMAL ADDITIVES HAVE NOT BEEN USED IN THE WINE MAKING PROCESS.

GILBERT & GAILLARD

International Challenge

91 points
2019

MUSCATS DU MONDE

International Competition

GOLD MEDAL
2019

Terre del Piro S.r.l. - Via Piro 28 - 35038 Torreglia (PD)
info@maeliwine.com - www.maeliwine.it