



# Lovo

## Colli Euganei Fior d'Arancio DOCG

Fior d'Arancio ("orange blossom") is one of the world's unique wines: a very rare clone of Moscato that derives its unmistakable citrus scent from the orange groves growing nearby. Wow! A sparkling wine with refined bubbles and a beautiful, pearlescent color, Fior d'Arancio is perfect as an aperitif or to accompany a delightful dessert. Produced by Salvatore Lovo, a true hands-in-the-dirt winemaker, there are very few estates in Italy that can produce this DOCG wine, so our friendly advice is to enjoy it while we can!



LOCATION

Region: Veneto.  
Apellation: Colli Euganei.



SOIL

Clay and volcanic rock.



ESTATE

Lovo.



VINE

Cordon trained.  
5,000 vines per hectare.



WINEMAKER

Lovo Family: Salvatore with his wife Rita, and his daughter Silvia.



VINIFICATION

Must be obtained through soft pressing by means of a horizontal press, followed by fermentation of pure must at a controlled temperature and thanks to selected yeasts.



VARIETALS

100% Orange-Blossom yellow Moscato.



BARREL

None.



RESIDUAL SUGAR

800 grams per liter.



MATURATION



ACIDITY

6.5-7.5 grams per liter.



VINTAGE PRODUCTION

10,000 bottles.



ALCOHOL

7% by volume.



FOOD PAIRING

Highly recommended for pastires, it is also a meditative wine which is magnificent served lightly chilled.



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