



Terre Gaie Fior d'Arancio D.O.C.

(FEE-or dah-RAHN-choh)

From the heart of Veneto comes one of the rare gems of the wine world—a tickling sparkler, reminiscent of a Moscato d'Asti, but with extraordinary natural flavors of orange imbued from the soils of the Colli Euganei. Lightly sweet, it is both an aperitif and dessert wine, a celebratory quaff or a summer sipper. Only from one small area of the world, in its original, locally favored bottle, this is a special opportunity to experience a truly unique wine.



LOCATION

Veneto, Italia.
(*Colli Euganei*)
32 hectares. 200-350 meters.



SOIL

Volcanic rock. Limestone.



ESTATE

Terre Gaie.
(TAY-ray GAI-ay)



VINE

Guyot.
4,800 vines per hectare.
1.2 bottle per plant average yield.



WINEMAKER

Salvatore Lovo.
(sahl-vah-TOH-ray LOH-voh)



VINIFICATION

Fermentation in temperature
controlled stainless steel tanks.



VARIETALS

100% Moscato Giallo.



BARREL

No barrel aging.



RESIDUAL SUGAR

130.0 grams per liter.



MATURATION

No aging.



ACIDITY

6.0 grams per liter.



VINTAGE PRODUCTION

900 cases.



ALCOHOL

6.5% by volume.



FOOD PAIRING

Lemon sorbet, fresh kumquats and mint,
and orange-hazelnut bread pudding.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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