



I VINI DEI COLLI EUGANEI

Sette Chiesette Passito Fior d'Arancio Colli Euganei Docg



For this wine, the Fior d'Arancio grapes are picked when ripe and then left to partially dry in order to concentrate their sugars and aromatic substances. The slow fermentation is followed by long maturation in delicately toasted oak barrels and also in bottle.

On the nose the wine maintains the particular floral note that is typical of the variety; on the palate its concentration is balanced by a fruitiness that is almost unique in the panorama of Italian sweet wines.



Grapes: 100% Moscato giallo (indigenous Fior d'Arancio biotype).
Average yield of 9,000 kg of grapes per hectare.



Drying of the grapes in a climate-controlled environment for 3 months. Long, slow fermentation in stainless steel.
Maturation in 400 l oak tonneaux. 12 months bottle-ageing.



Alcohol: 12,5%.
Residual sugar: 150 - 180 g/l.



0,50l Bordeaux bottle.
6-bottle cartons.



Blue cheeses, foie gras or tea biscuits.

Borin Vini e Vigne S.s.a. di Gianni dr. Borin & C.

via dei Colli 5 | 35043 Monselice (Pd) Italy | tel. +39 042974384 | fax +39 042975262 | info@viniborin.it | www.viniborin.it