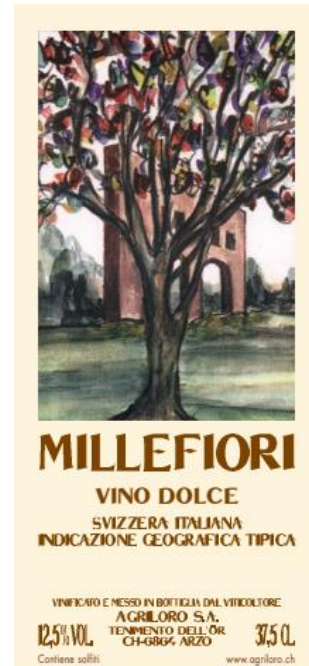


MILLEFIORI

*Svizzera Italiana IGT
Vino Dolce*



Production Area	<i>Tenimento dell'Ör in Arzo.</i>
Grape varieties	<i>Gewürztraminer, Pinot Gris, Scheurebe, Arvine</i>
Colour	<i>Intense golden yellow.</i>
Perfume	<i>Very fruity, with notes of yellow peach, dried apricot and figs. Hints of honey and dried fruit.</i>
Flavour	<i>Intense, full-bodied, long, with notes of dried fruit and honey. The sweetness is supported by a great acidity that gives the wine freshness and pleasantness.</i>
Aging	<i>3/6 years</i>
Alcoholic content	<i>12,5 Vol.%</i>
Vinification	<i>Late harvesting and withering in stalls until December. Pre-fermentation maceration for 24 hours followed by soft pressing. Fermentation and subsequent ageing take place in third passage barriques for a period of 12 months.</i>
Service	<i>12° C</i>
Gastronomic combination	<i>Foie gras, fromage, dry biscuits</i>