Winemaker: Salvatore Lovo
Generation: 2nd

Colli Euganei Fior d'Arancio Spumante DOCG

One whiff of this stunning sparkler and you'll understand the name, which translates to "orange blossom". Colli Euganei Fior d'Arancio is one of the world's most unique wines: a rare clone of Moscato Giallo that, when well-managed, is sweet on the mid-palate, then crisp and mouth-watering on the finish. Wow! Produced by Salvatore Lovo, a true hands-on winemaker, and one of only a dozen that can produce this particular DOCG. Perfect for dessert or brunch!

WINEMAKER BIOGRAPHY

The father-daughter team of Salvatore and Silvia Lovo continue to shine bright as they expand their family's repertoire beyond Prosecco and Moscato. A short distance from Venice, they consistently take their cool climate wines in new directions that both surprise and impress.

ENOLOGIST

Salvatore Lovo and Andrea Senigallia

TASTING NOTES

Color	Pale golden yellow
Nose	Vibrant orange blossom, tangerine, and Meyer lemon
Palate	Sweet on the mid-palate, but simultaneously clean and refreshing
Finish	Mouth-watering

VINEYARD & VINIFICATION

	12
Vineyard Location	Fior d'Arancio Colli Euganei DOCG, Veneto
Vineyard Size	17 ha
Varietals List	100% Moscato Giallo
Farming Practices	Sustainably farmed, including dry-farmed; grapes picked by hand; vegan
Elevation	300 m
Soils	Clay and volcanic rock
Maturation Summary	Bottled for 0 months
Alcohol	6.0 %
Acidity	7 g/liter
Residual Sugar	11.2 g/liter
Annual Production	9,996 bottles

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LOVO

An enologist himself, winemaker Salvatore Lovo long worked as a consultant in other areas of Italy, including Tuscany, the Marche, and Abruzzo. Today, alongside his daughter, Silvia, Salvatore focuses on historic varietals that help to define his own region in the hills near Padua. One of these is Fior d'Arancio, verily the estate's crown jewel. A rare clone of Moscato Giallo, Fior d'Arancio (trans. "orange blossom"), grows in a tiny zone of just a few square miles, and is famous for its stunning, citrus-driven aromatics. It's estimated that no more than a dozen estates here work with Colli Euganei Fior d'Arancio, and Salvatore's own family helped elevate its status to DOCG. Written records going back to the 1300s have traced Fior d'Arancio to the eastern Mediterranean, and old-timers still refer to it as Moscato Sirio (Syrian Moscato).

In addition to the 17 hectares of high-altitude vines that Salvatore Lovo owns, the winemaker also has long-term contracts with a number of local, organic-minded families who all farm tiny parcels of 1-3 hectares. In this way, he is able to produce both single estate wines and also pursue a series of other projects – including La Perlina Moscato – and partner with the likes of Andrea and Alberto Bocelli.

Rising up from the flat, expansive Po River Valley where so much of the Veneto's white wine is produced, the ancient Colli Euganei, or Euganean Hills, stand alone in a multitude of ways. Most notably, this green archipelago of hills has long been known for producing wines with pronounced acidic poise and aromatics. The mounts themselves emerged some 2 million years ago, as seawater receded around the site of great, underwater volcanoes. The resultant combination of volcanic and calcareous soils today invests the region's wines – even the reds – with a minerality, freshness and persistency that can't be repeated in the surrounding lowlands.

REGION

VENETO

Home to the iconic cities of Venice and Verona, Veneto is also Italy's second most prolific region in terms of wine production. Whites like Pinot Grigio and Prosecco, in particular, are made en masse in the lowlands proximate to the Adriatic. Beyond this, however, Veneto is also home to world-class estates and wines that couldn't be made anywhere else (not least of all the renowned Amarone della Valpolicella). From coastal flatlands to subalpine hills, a vast diversity of microclimates gives this wine region a unique edge. There are an impressive 28 DOCs and 14 DOCGs, with Prosecco, Pinot Grigio, Soave, and the red wines of Valpolicella all calling the Veneto home.

Beginning on the edge of Lake Garda, this NE region has 7 provinces: Belluno, Treviso, Venezia, Verona, Vicenze, Padova and Rovigo. Its northern boundary is protected from harsh weather conditions by the Dolomites, and cooler conditions in the north are well-suited to white varietals like Garganega (the main grape in Soave). In contrast, the warmer Adriatic coastal plains and river valleys near Lake Garda are where the renowned Valpolicella, Amarone, and Bardolino reds are produced.

It is believed that Veneto is one of the oldest wine-producing regions in the world, dating back to the bronze age. Its main port, Venice, has long served as a point of entry for new varietals, and departure for its products. Italy's very first school for oenology was founded in Conegliano in 1885, and today Europe's most important wine fair, VinItaly - with a draw of some 200,000 people - takes place each spring in Verona.

FIOR D'ARANCIO COLLI EUGANEI DOCG

One of the few growing zones proximate to Venice with some serious altitude (around 300 meters on average), the Fior d'Arancio DOCG is centered in the Euganean Hills in the province of Padua. Home to one of the most unique sub-clones of Moscato, in 2011 this subzone broke away from the broader Colli Euganei designation and was awarded its own DOCG. Nearly all vineyards sites enjoy volcanic soils, which lend an added minerality to the wines and help distinguish them from so many other wines based on Muscat. In addition, Fior d'Arancio grapes have thick skins and higher natural acidity than most other strains of Moscato, giving even sweet variations a level of zippiness and tang.

Under the DOCG, Fior d'Arancio (trans: "orange blossom") has 3 different variations: Dry, Spumante and Passito. Although these range from bone dry to 200 grams of sugar per liter, each wine style must be crafted from at least 95% Moscato Giallo, and all possess an aromatic consistency. The best-known version is the sparkling wine, which often exhibits a fresh, vibrant nose pierced by warm citrus, along with the variety's telltale high acidity. Given all the tuckaway pockets and valleys in Colli Euganei, different microclimates can yield additional layers of flavor, including apricot, mandarin, flint, and fresh herbs. While the number of hectares under vine is tiny (less than 150) and the number of producers commensurately small, wines from this DOCG may technically come from any of 13 villages - including, of course, Vò, where the Lovo family lives and makes their wines.