



Cascina FONDA

Dolce Passione

SPUMANTE BRUT NATURE

Brut Nature sparkling wine was born in 2019.

A new, young, elegant and refined taste, ideal for delicious aperitifs and toasts ...

Type: Brut Nature sparkling wine Martinotti method

Production method: Diraspa crushing of the grapes, cold maceration with the skins for a few hours in horizontal presses and subsequent pressing. Vinification in white with fermentation and fermentation in autoclave up to a pressure of 4.5 bar at a controlled temperature and stay on the lees for about 180 days. At the end of processing, stabilization, microfiltration and subsequent bottling are carried out. Aging in the bottle for a few months.

Colour: Pale straw yellow with light greenish reflections and a merry, fine and persistent mousse.

Bouquet: Floral, fine and elegant, with notes of fresh fruit.

Taste: Spicy, mineral, complex and balanced with a note of gentle and harmonious acidity.

Gastronomic combination: ideal for aperitif and dishes based on fish, seafood, meats and cheeses.

Serving temperature: 4° - 5° C.



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