



Cascina FONDA

Dolce Passione

ASTI SECCO DOCG "UMBERTO"

The extra dry sparkling "Umberto" was created in 2015 by request of fans who like to try new ways to enhance the aroma and freshness of muscat. A new taste, young, elegant and refined, ideal for aperitifs and apericene.

Status: Sparkling Wine Extra Dry.

Grape-Variety: Moscato Bianco di Canelli.

Metod of Production: De-stemming and crushing, followed by maceration on the skins for several hours prior to squeezing in horizontal presses. White vinification with fermentation and formation of a light mousse in pressure tanks with the addition of selected yeasts to reach an excess pressure of 4 Atm for 90 days. Then stabilization and refrigeration at -4° C. Before bottling the wine undergoes microfiltration, and it is then left to refine in the bottle for several months.

Colour: Straw-yellow, tending to gold, brightened by shades of green with a thin and lasting perlage.

Bouquet: Fragrant and pleasant, with intense notes of citrus fruits such as grapefruit and orange, white flowers and peach.

Taste: full, very structured, balanced, sapid with a pleasant finish. It reflects its olfactory qualities.

Best served with pastries, cheeses, cold cuts.

Serving temperature 5° - 6° C.

Storage: Store lying down in a cool, dark, quiet and well-ventilated place.



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