

# Cascina Fonda

*Dolce Passione*

## Asti Spumante d.o.c.g "Bel Piasì"

The most important sweet sparkling wine born in 1991, a won bet to have produced a high quality spumante with its joyful foam to cheer up every feast, pleasant toast as aperitif, cocktail and dessert.

Name: Asti Spumante

Status: Vino a Denominazione di Origine Controllata e Garantita

Grape-Variety: White Moscato of Canelli

Metod of Production: De-stemming and crushing, followed by maceration on the skins for several hours before squeezing in horizontal presses. Off-skins fermentation for 30 days at a controlled temperature of 16° C. The foam formation in pressure tanks with the addition of selected yeasts to reach an excess pressure of 4.5 Atm is followed by stabilization and refrigeration at -4° C. Before bottling the wine undergoes microfiltration, and it is then left to refine in the bottle for several weeks.

Date of Bottling: Twice a year, in late Autumn and Spring.

Colour: Straw-yellow with delicate greenish highlights, lively mousse and fine-grained, persistent perlage.

Nose: Intense Muscat grape aroma with clear overtones of oranges, white flowers as acacia and linden and peaches, honey and caramel.

Taste: Well-balanced, delicately sweet, but fragrant thanks to its marked acid content and its rather bitter aftertaste.

Best served with Pastries, light-coloured fruit and cream-based desserts, panettone, hazelnut cakes, etc. A very pleasant aperitif and thirst-quencher at any time of the day.

Minimum ageing: it should be drunk young.

Serving temperature 5° - 6° C.

Bottles: 18.000 of 75 cl.

Storage: Store lying down somewhere cool, dark, quiet and well-ventilated.



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