



# Cascina FONDA

## Dolce Passione

### MOSCATO SPUMANTE CHIARA BLANC

Product for the first time in 2013 by a whim of the brothers Marco and Massimo, to remind the Natural Moscato d'Asti Spumante that in the mid 90s, gave way to the Moscato d'Asti DOCG and Asti Spumante DOCG. With its explosive and intense foam makes it more enjoyable and pleasant every dessert.

Denomination: Vino Moscato Spumante Dolce di Qualità Chiara Blanc.

Grape variety: Moscato bianco di Canelli.

Method of production: white vinification, fermentation in autoclave with selected yeasts are added at a controlled temperature for 3 months, obtaining a pressure of 5 bar and 5% of alcohol content. After stabilization with refrigeration at 4 ° C, and it is then bottled. Bottle aging for a few weeks.

Date of bottling: many times a year.

Colour: bright straw yellow with greenish hints. Foam intense and persistent.

Nose: intense, with notes of the Muscat grape and with clear hints of acacia flowers and lime.

Flavour: delicately sweet, but not cloying, thanks to a good flavor and an aromatic finish of the sensations perceived by the nose.

Best served with dry sweets, sweet fruit-based clear and cream, cake, hazelnut cake. A very pleasant aperitif and thirst-quencher at any time of the day.

Serving temperature: 5° - 6° C.

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



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