

Cascina Fonda

Dolce Passione

"driveri" Asti Metodo Classico d.o.c.g.

The excellence of the Moscato champagne, created in 1998, "driveri" is a dream born from the perfect balance between the elements. It's the symposium of the unique musky aromas reflecting the passion, the love and the great attention for the Moscato.

Name: Asti Spumante Metodo Classico, Sweet

Status: Denominazione di Origine Controllata e Garantita

Grape-Variety: Moscato Bianco di Canelli

Method of Production: De-stemming and crushing, followed by cold maceration on the skins for several hours and off-skins fermentation. Partial fermentation in barrels for a short period. Foam formation in the bottle with the addition of selected yeasts; dégorgement à la volée after 24 months and topping up with moscato passito.

Date of Bottling: Disgorging once a year in February.

Colour: Golden straw yellow, with delicate greenish highlights, tiny and well-knit foam, persistent perlage.

Nose: Intense aroma with overtones ranging from exotic fruits and candies to sage, dry figs, bread crumbs and honey.

Taste: Well-balanced with lasting aftertaste of ripe fruit, jams that accompanies a brimming, palpitating drink.

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: 3.000 of 75 cl.

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



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