



# Cascina FONDA

## Dolce Passione

### GIO' ROSE' SPUMANTE DOLCE



Gio Rosé born in 2012 by the marriage of Moscato and Brachetto.

Method of production: assembly of the two finished wines ready to be bottled. Red vinification: destemming of the grapes, fermentation and maceration the skins at a controlled temperature for a few hours (36/48) to about 16 ° C and then pressed. The second fermentation takes place in an autoclave for the foam (up to the achievement of an overpressure of 4 bar) at a controlled temperature for 20 days at about 16 ° C. At the end of fermentation, stabilization and refrigeration at -4 ° C, and it is then bottling. Bottle aging for a few weeks.

Denomination: Vino spumante di qualità.

Grape variety: Brachetto rosso e Moscato bianco.

Date of bottling: one bottling in winter.

Colour: rosè shining with light garnet hues and an abundant and persistent foam.

Nose: complex and aromatic with hints of rose, raspberries, cherries and spices.

Flavour: delicately sweet, full, but not cloying, a pleasant flavor, lingering aftertaste.

Best served with dry pastries and desserts made with fruit, cream and chocolate. A very pleasant aperitif and thirst-quencher at any time of the day.

Served temperature: 5° - 6° C.

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

CASCINA FONDA Cantina e Agriturismo  
Via Spessa 27, 12052 Neive (CN) ITALIA  
P.IVA 02492640046  
Phone: +39 0173 677877  
Email: [fonda@cascinafonda.com](mailto:fonda@cascinafonda.com)  
Web: [www.cascinafonda.com](http://www.cascinafonda.com)