



Cascina FONDA

Dolce Passione

ASTI EXTRA SECCO "UMBERTO"

The "Umberto" sparkling wine Asti Secco was created in 2017 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.

Typology: Asti Sparkling Extra Dry D.O.C.G.

Grape-Variety: Moscato Bianco di Canelli.

Method 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 of sambuco and peach, exotic fruit such as mango and papaya.

Taste: full, very structured, balanced, sapid with a pleasant finish. It reflects its olfactory qualities. Ideal for aperitifs and apericas based in sausages, cold meats, cold cuts, chesses and pies.

Serving temperature: 4° - 5° C.



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