



Cascina Fonda

Dolce Passione

Tarsivo Moscato Spumante v.s.q.

The sparkling late sweet wine created in 2001 from the selection of the eldest Moscato vineyard grapes. The sparkling wine of the Late Harvest Moscato. Its liveliness is an explosion of Moscato grapes taking origins from the our ancient farmer's tasty and jobs.

Name: Moscato Spumante V. S. Q.

Status: Sparkling Wine of Quality.

Grape-Variety: Moscato Bianco di Canelli.

Metod 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 inpressure 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.

Date of Bottling: Once a year in summer.

Colour: Straw-yellow, tending to gold, brightened by shades of green with a thin and lasting perlage.

Nose: Nice and fragrant, with a well-developed aroma of walnut shell, ripe apricot and coconut, enhanced by fresh touches of candies and dried grapes.

Taste: Full-bodied, not too sweet, bubbly and lively mousse with long fruity aromas lasting.

Best served with Pastries and many sweets, but also cheeses, in particular seasoned and streaked with mould.

Minimum ageing: it should be drunk when young.

Serving temperature 5° - 6° C.

Bottles: 4.000 of 75 cl.

Storage: Store lying down in a cool, dark, quiet and well-ventilated place.



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