

FASOLI GINO

vini dal 1925

“LA CORTE DEL POZZO” Prosecco Frizzante

DENOMINAZIONE DI ORIGINE CONTROLLATA

Prosecco is a wine typical of the Veneto region in the North East of Italy, It is light, aromatic and perfectly suited to many occasions. The grapes provided for our Prosecco are grown by a group of certified organic grape growers that has a passion for their local wine. Prosecco makes our range of wines from the North East of Italy complete.

SENSORY ANALYSIS

Color: Yellow with greenish tints.

Aroma: White flower.

Taste: Fine perlage which is persistent on the palate. Delicate bitter note which balances the slight initial sweetness.



GRAPES and HARVEST

Glera 100%.

Grapes are harvested by hand in the middle two weeks of September.



SOIL, PRUNING SYSTEM and YIELD

Vineyards with clayey and limestone soils located in the hills.

Guyot.

12 tonnes per hectare



WINEMAKING TECHNIQUE

The grapes are separated from the stems and pressed softly. The must is transferred into steel vats where it is left to ferment for 10-12 days at 15-17° C. The second fermentation is carried out in autoclave for approx. 60 days following the Charmat method. Once the fermentation is complete, the wine is left on the lees for 10 days with daily batonnage to enhance the body and aromas.



ALCOHOL CONTENT

12 % by vol.



SERVING TEMPERATURE

8° C



FORMATS AVAILABLE

750 ml



FOOD & WINE PAIRING

Ideal as an aperitif with canapés, this wines pairs excellently with light starters.

It is also good served without food and pairs well with delicate and simple dishes but also dishes such as fried fish.



MUSIC PAIRING

Alternative dance



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