

FASOLI GINO

vini dal 1925

CREAMAN BRUT METODO CLASSICO



SOIL TYPE:

Limestone and clay of medium density.

PRUNING SYSTEM:

Pergola Veronese

GRAPE VARIETIES:

Garganega 100%

YIELD:

12 tonnes / hectare

HARVEST:

The grapes are harvested manually between the end of August and the beginning of September . The grapes selected are not yet completely mature with high acidity ensuring that the finished wine has the acidity that will allow it to develop well during the prolonged maturation period.

WINE-MAKING TECHNIQUE:

After a soft press, the must is then cleaned. Fermentation is carried out in inox steel vats for 10 - 15 days at a controlled temperature of 16 - 18° C. The wine is then bottle where it is left to ferment a second time on its lees. The wine is left for 36 months to rest. Remuage takes about 1 month then the wine is ready for degorgement.

FASOLI GINO

vini dal 1925

CREAMAN BRUT METODO CLASSICO

TASTING NOTES:

The wine is a vibrant yellow colour with a bouquet of bread crust and some citrus fruit aromas such as citron (type of lemon). On the palate the wine is fresh and delicate, characteristic of the Garganega variety.

FOOD & WINE MATCHING:

Perfect served as an aperitif, this wine also pairs well with cold starters and raw vegetables. It may be served for all courses of a fish-based menu as well as with pasta dishes with vegetable sauces.

SERVING TEMPERATURE:

6 °C

ALCOHOL CONTENT:

12 % Vol.

ABOUT "CREAMAN":

The first experiments to create Creaman were carried out in the 1990s and continued until we were satisfied we had created a new, innovative wine which expressed our local variety Garganega. We strive to show how Garganega can be used to create wines which are very different and once again this variety has shown that it is able to produce high quality sparkling method traditionally wine. We liken Garganega to beautiful material, it just needs to be worked by experienced hands to create clothes that are perfect for any occasion.

FORMATS AVAILABLE:

0.75lt, 1.5lt

SHELF LIFE:

Creaman may be cellared for 7 to 10 years.

FASOLI GINO

vini dal 1925

CREAMAN BRUT METODO CLASSICO

AWARDS

- 1995** SOAVE SPUMANTE DOC '95 – GOLDEN MEDAL - S.ANNA FESTIVAL
- 2011** SPUMANTE BRUT “CREAMAN” '05 - 84/100 – LUCA MARONI
SPUMANTE BRUT “CREAMAN” '05 – 4/4 BUNCHES - DUEMILAVINI
SPUMANTE BRUT “CREAMAN” '05 – 3/4 STARS – VINI BUONI D'ITALIA
- 2017** SPUMANTE BRUT “CREAMAN” '10 – SILVER MEDAL – LA SELEZIONE
DEL SINDACO