

FASOLI GINO

vini dal 1925

CREAMAN Spumante Brut

METODO CLASSICO

The first experiments to create Creaman were carried out in the 1990s. We strive to show how Garganega 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.

SENSORY ANALYSIS

Color: Vibrant yellow

Aroma: Bread crust and some citrus fruit aromas such as citron (type of lemon).

Taste: On the palate the wine is fresh and delicate, characteristic of the Garganega variety.



GRAPES and HARVEST

Garganega 100%

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.



SOIL, PRUNING SYSTEM and YIELD

Limestone and clay of medium density.

Pergola veronese.

12 tonnes per hectare



WINEMAKING 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 60 months to rest. Remuage takes about 1 month then the wine is ready for degorgement.



ALCOHOL CONTENT

12 % by vol.



SERVING TEMPERATURE

6 °C



FORMATS AVAILABLE

750 ml, 1.5l



FOOD & WINE PAIRING

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.



MUSICA

Pop Rock



www.fasoligino.com



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 AWARDS

VINTAGE	AWARD	SCORE
2010	LUCA MARONI VINETIA SELEZIONE DEL SINDACO	90/99 3/4 SILVER MEDAL
2005	DUEMILAVINI VINI BUONI D'ITALIA	4/4 3/4
1995	S. ANNA FESTIVAL	GOLDEN MEDAL

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