

FASOLI GINO

vini dal 1925

## “LA CORTE DEL POZZO” Garganega Spumante

INDICAZIONE GEOGRAFICA TIPICA

In keeping with tradition, Fasoli Gino Winery highlights the versatility of an important local grapes, Garganega. This grape, lending itself very well to the sparkling process and offers us the opportunity to create a fresh and fragrant bubble, all Verona style.

### SENSORY ANALYSIS

**Color:** Giallo paglierino.

**Aroma:** Flowers with notes of bitter almond and dried fruit.

**Taste:** The persistent and fine perlage highlights the freshness in the mouth.



#### GRAPES and HARVEST

Garganega 100%.

Grapes are harvested by hand within the first week of September.



#### SOIL, PRUNING SYSTEM and YIELD

Limestone and sandy soils.

Pergola corta veronese, Guyot.

12 tonnes per hectare.



#### WINEMAKING TECHNIQUE

Once they have been destemmed, the grapes are pressed softly and the must is left to ferment in stainless steel tanks at a controlled temperature of at 12-15° C for 10 to 12 days. Early harvesting means that the must has the acidity necessary to keep the freshness during the second phase of fermentation that is carried out in autoclave for 3-4 months.



#### ALCOHOL CONTENT

12.5% by vol.



#### SERVING TEMPERATURE

8° C



#### FORMATS AVAILABLE

750 ml



#### FOOD & WINE PAIRING

Ideal as an aperitif and as a wine for fresh and summery cocktails, our Garganega Spumante is the ideal accompaniment to canapés and a selection of light starter dishes. Pleasant and fresh, even drunk between meals, our Garganega Spumante is idea to pair with delicate and simple dishes as well as fried fish.



#### MUSIC PAIRING

Electronic



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