

FASOLI GINO

vini dal 1925

“LA CORTE DEL POZZO” Prosecco Spumante

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 with a passion for the local wines of our region. Prosecco Spumante La Corte del Pozzo is the natural complement to our range of wines from Northeast Italy.

SENSORY ANALYSIS

Color: Bright light yellow.

Aroma: White flowers such as jasmine and acacia.

Taste: The persistent and fine perlage highlights the freshness in the mouth. On the palate the finish has notes of bitter almond and dried fruit.



GRAPES and HARVEST

Glera 100%.

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



SOIL, PRUNING SYSTEM and YIELD

Hillside vineyards with clayey and limestone soils benefitting from fresh breezes.

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 Prosecco brut is the ideal accompaniment to canapés and a selection of light starter dishes. Pleasant and fresh, even drunk between meals, our Prosecco Spumante, is idea to pair with delicate and simple dishes as well as fried fish.



MUSIC PAIRING

Alternative dance



www.fasoligino.com





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 AWARDS

VINTAGE	AWARD	SCORE
2017	WINE ENTHUSIAST	86/100

