

FASOLI GINO

vini dal 1925

CREAMAN Spumante Pas Dosè

METODO CLASSICO

Once a year, the Fasoli winery hosts a tasting panel where new ideas and experiments are discussed. The Creaman Pas Dosè was made after one of these informal chats. This wine was created for wine lovers looking for wines that express their terroir where the intervention of the wine-maker is only used to preserve the characteristics of the grape variety, in this case, Garganega. After 5 years on the lees, the Garganega grape is able to preserve an amazing freshness that Fasoli Gino decided to leave untouched, not covering it with a liqueur d'expedition or sugar, maintaining the wines in its pure state.

SENSORY ANALYSIS

Color: The wine is golden yellow, vivid and bright with fine and persistent perlage.

Aroma: On the bouquet it has notes of meadow flowers, crusty bread and citrus aromas especially bergamot.

Taste: On the palate it is soft, with lively freshness and pronounced minerality. There is a pleasantly fruity aftertaste.



GRAPES and HARVEST

Garganega 100%

Grapes are harvested by hand at the end of August or beginning of September. We select bunches that have been protected from direct sunlight by foliage in order to produce a must with high acidity and a good level of malic acid.



SOIL, PRUNING SYSTEM and YIELD

Clayey

Pergola veronese.

9 tonnes per hectare.



WINEMAKING TECHNIQUE

The grapes are laid to rest in bins and are pressed shortly after they are picked. After being destemmed, the grapes stay in contact with the must at a temperature of 6 degrees C for 10/12 hours. This helps to extract the character of the Garganega grapes from the skins. Fermentation happens in stainless steel tanks for 10-15 days at a controlled temperature of 16 degrees. After this the wine is bottled, the second fermentation occurs in the bottle, as per the Metodo Tradizionale of making sparkling wine. The wine is then left to mature on the lees for 60 months. Remuage lasts about one month before disgorgement and closure. No liqueur d'expedition is added at this point.



ALCOHOL CONTENT

12.5 % by vol.



SERVING TEMPERATURE

6 °C



FORMATS AVAILABLE

750 ml , 1.5 l



FOOD & WINE PAIRING

Perfect as an aperitif, it pairs well with cold and raw starters but can be drunk throughout a meal with fish-based dishes and light pasta and rice dishes with vegetable-based sauces and accompaniments.



MUSIC PAIRING

Pop Rock



www.fasoligino.com





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AWARDS

VINTAGE	AWARD	SCORE
2011	VINI BUONI D'ITALIA VINETIA	4/4 3/4

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