



# Cascina Fonda

## *“Chiara Blanc” Moscato spumante dolce*

Born for the first time in 2013 from a whim of the two brothers Marco and Massimo to recall Moscato Naturale d'Asti Spumante that was abandoned twenty years ago with the arrival of DOCG Moscato d'Asti and Asti Spumante.

With its explosive and intense perlage, it makes every dessert more enjoyable and pleasant..



<b>Name</b>	'Chiara Blanc' Moscato Spumante
<b>Status</b>	Vino Spumante Dolce di Qualità
<b>Grape variety</b>	Moscato Bianco di Canelli
<b>Method of production</b>	Vinification in white with fermentation and formation of mousse done in pressure tanks with addition of selected yeasts at a controlled temperature for 3 months until reaching the excess pressure of 5 Atm. and 5% alcohol content. After the stabilization and refrigeration at -4°C, the wine undergoes microfiltration before being bottled. It is then left in the bottle for several weeks.
<b>Bottling</b>	Several bottling during the year
<b>Colour</b>	Bright straw yellow with greenish highlights. Intense and persistent perlage
<b>Nose</b>	Net, intense, with notes of Muscat grapes and clear hints of acacia flowers and linden
<b>Taste</b>	Delicately sweet, but not cloying thanks to its savoury taste and an aromatic finish reminiscent of the sensations perceived at nose
<b>Best served with</b>	Pastries, clear fruit and creamy based cakes, Panettone, hazelnut cake. Very pleasant as aperitif or really refreshing to drink at any time of the day
<b>Serving temperature</b>	5-6° C
<b>Storage</b>	Store in a lying position in a cool, dark, quiet and well-ventilated place



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