



fontanassa®

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<i>Name of wine</i>	Fontanassa
<i>Denomination</i>	Spumante Brut
<i>First vintage product</i>	2015
<i>Grapes variety</i>	Cortese
<i>Country of origin</i>	Gavi - Piedmont - Italy
<i>Exposition</i>	South-West 290/330 mt.
<i>Type of soil</i>	Clay
<i>Method of production</i>	Guyot, 4300 plants every hectare
<i>Harvest</i>	Manual harvesting by hand in boxes in the first half of September, with selection of the best grapes in the field and fast transfer to the cellar
<i>Vinification</i>	Soft pressing, immediately separating the must from the skins. Fermentation at low temperature (15°-18°) to develop and preserve the most characteristic aroma. Aging Stainless steel with refermentation in autoclave (Charmat method)

This Spumante Brut is produced with the grapes of our own vineyards, obtained with a six-month refermentation in an autoclave that enhances its aromas, harmony and freshness.

It highlights a crystalline clarity, a straw-yellow color with greenish reflections, a fruity, balanced and characteristic fragrance.

The taste is pleasant, clean, harmonious.

