

FASCINO



PROSECCO DOC, ORGANIC

Over the centuries, wine has played an important role in many cultures, and has had a deep impact on people's social, cultural, religious and traditional life.

INSPIRATION

The Power of attraction and seduction; just like the tiny bubbles in the glass during parties and celebrations.



CONSUMER SEGMENT

Curious and cheerful people who know how to seize every opportunity to have fun and entertain, without overlooking the importance of quality. Choosing organic, in fact, means being aware that drinking healthy is synonymous with feeling good.



BRAND

A strong reference to the fascinating techniques used for Prosecco DOC production, to the magic of its places of origin and, last but not least, to the organic identity of the product: the production system guarantees greater respect for the environment.



DESIGN

Vintage, just like the buzzword used in the fashion industry; the upward turning chains, just like the bubbles in the glass, give it a peculiar fresh note.



WINE STYLE

Pleasantly fresh and harmonious. Acidity and body are perfectly balanced.



VENETO REGION

Temperate climate, mitigated by the Adriatic Sea; the Alps mountain range protects it from the northern winds. Winters are cold and wet, summers hot and muggy with average temperature variations.



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Glera



Clay,
calcareous,
marly



8/10 °C



Veneto



11% vol
750 ml

VINIFICAZIONE:

The soft pressed juice is stored in stainless steel tanks for static cold decanting. Once the clean juice is racked and inoculated with selected yeasts, it will go through fermentation at a controlled constant temperature of 18°C within 8/10 days.

After a storage period, the winemaker studies a skilled coupage to achieve the Prosecco Spumante base cuvée. Subsequently the base wine is filtered and added of saccharose and selected yeasts to undergo second fermentation (Martinotti - Charmat method) at a controlled temperature of 14-15°C in a pressure tank. Once required pressure, alcohol and sugar level are reached the wine is refrigerated, cold stabilized (-2/-3°C), filtered and controlled before bottling.



Fine bright perlage, delicate creamy foam, pale light yellow color



Delicate and complex bouquet with fruity notes that remind of peach, green apple and lemon. Floral notes of acacia and rose flowers combined with a light spicy Mediterranean bouquet



Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent aftertaste



Ideal as an aperitif, it is a perfect accompaniment to hors-d'oeuvres and delicate first courses. Also wonderful with fish and shellfish