

FASCINO

Over the centuries, wine has been a beverage of primary importance in the cultures where the vine was present. Its importance, together with its magic and fascination, have always had a strong impact on the social, cultural, religious and traditional life of the people. For example, in modern times, the fascination that bubbles have in celebrations of holidays and anniversaries. The Brand FASCINO refers to the charm of the method to produce Organic Prosecco DOC, to the magician of the place where Prosecco DOC is produced and last but not least to its organic identity.

PROSECCO DOC FRIZZANTE ORGANIC WINE



Grapes:	Glera
Appellation:	PROSECCO DOC
Production area:	Veneto Region, hills around Treviso area
Climate:	Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions..
Harvest:	Second half of September
Storage time:	2 years
Bottle size:	750 ml
Serving temp.:	8/10 °C
Alcohol content:	11% Vol



Typical crisp and delicate perlage. Pale light yellow colour



Delicate and fragrant bouquet, with fruity notes of banana and apple and notes of acacia flowers



Fresh and light on the palate, with balanced acidity and body; harmonic with a pleasant dry aftertaste



Ideal as an aperitif, it is a perfect combination to hors-d'oeuvres and delicate first courses

VINIFICATION: Grapes are accurately selected both for area of origin and quality. The soft pressed must is stored in steel tanks for the static cold decanting. The fermentation with selected yeasts, is made at a controlled constant temperature of 18°C and is completed in 8/10 days. The team of oenologists select the best wines obtained to continue the sparkling winemaking process.

Afterwards the wine is filtered in steel tanks with the addition of saccharose and selected yeasts for the second fermentation (Martinotti - Charmat method) at a controlled temperature of 14/15 °C. Once the wine has reached the required pressure levels, alcohol and sugar content, it is refrigerated, cold stabilized (-2/-3°C), filtered and controlled before bottling.

