



FONGARO
Spumanti Metodo Classico



Grigia Brut

Quality Spumante Wine - Metodo Classico

Grapes: Durella for 80-85%. Chardonnay grapes make up the remaining 15-20%. Durella is a very ancient indigenous grape variety from the Veneto region, cultivated on soils rich in minerals. A typical variety of the Lessini Mountains, it is found on the hills between the provinces of Vicenza and Verona and capable of creating wines with remarkable acidity, lending itself well to Metodo Classico sparkling wine. Chardonnay is an international grape variety, cultivated in all wine-growing areas of the world and known for its prolific use in the production of Champagne.

ZONE

The Lessini Mountains in the north east hills of Verona.

SYSTEM

Veronese Pergola
Guyot

LAND

Volcanic origin.

Harvesting: end of August. The grapes are harvested by hand and transported in boxes. The boxes are then placed in the cellar, cooling the grapes before pressing

Technique: soft pressing occurs at a temperature between 10-12°C. The first fermentation takes place in thermo-controlled tanks, here, the temperature can range from 15-18°C. In May the wine then undergoes second fermentation using its own yeasts.

Maturation: occurring on its own yeasts in the bottle, the fermentation period is no less than 30 months. *Remuage sùr pupitres:* once the fermentation process is complete, the bottles are taken from their stacks and placed inverted in the *pupitres* and then turned by hand every day for about 30 days, after which they are then disgorged.

ALCOHOL CONTENT

12.50% vol.

COLOUR

Intense straw yellow with slightly golden reflections

PERLAGE

Elegantly frothy, accompanied by fine, persistent bubbles.

FEATURES

Bouquet: complex and layered, at every aromatic level it reveals fresh scents of Mediterranean brush with notes of broom flowers and strawberries. Scents of exotic fruit, apple and acacia honey chase each other on an intense balsamic background, making the wine refined and intriguing.

Taste: the palate is almost explosive with a decisive and pungent freshness. The fruity and sweet notes slowly fade towards an overpowering minerality that leads the palate into a savoury and almost salty note. There is body with a strong character. Excellent persistence.

Pairings: excellent as an aperitif. There are many combinations that can enhance the acidity/sapid characteristics of this wine. A risotto with red radicchio and Monte Veronese cheese, a risotto with zucchini and Taleggio cheese. A meat or cheese fondue.

Service: ideally served at 4-6° C in a flûte when enjoying it as an aperitif; in a glass to enhance all its characteristics.



Champagnotta 0,75 Lt



6 bottles