

FONTANAFREDDA Asti DOCG *chch only* NV



Category:	WINE
Style:	SPARKLING METHODE
Variety:	METHODE TRADITIONNELLE
Region:	PIEDMONT
Vintage:	NV
Volume:	750ml
Vinification:	The best-known and most popular sweet Italian D.O.C.G. sparkling wine is made by softly pressing the whole grapes, and then fining and filtering the must before it is fermented in pressure tanks (Charmat method) at a low temperature.
Appearance:	Straw-yellow colour.
Bouquet:	The fragrance of its aroma, which is typical of the grape-variety, fills this wine with an inviting, sweet nose of musk, sage and honey, and of the flowers of linden, acacia, hawthorn and orange trees, arousing engaging sensations lengthened by a lingering cheery flavour.
Palate:	All its promise is confirmed in the classic goblet: the straw-yellow colour, the fragrant, attractively sweet and well-balanced bouquet, and the taste of just-picked grapes

Technical Analysis:

Packaging: 1 x 750ml **Hancocks Product:** 62610