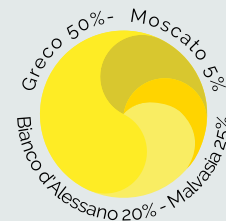




# FONDOVICO

## Spumante Bianco IGP Puglia



Fondovico was born as a tribute to a historic Gravina wine, the "Verdeca". It is not just a mere reproduction but our reinterpretation of Verdeca wine, which is a piece of Gravina's history.

|                                |                                                                                                                                                          |
|--------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>HARVEST</b>                 | Hand-picked grapes, light pressed within 6 hours of harvest. Harvest period mid-September.                                                               |
| <b>PRODUCTION</b>              | Only the first must got from the light pressed of grapes is moved into the autoclave. The 1st and 2nd fermentation become in this autoclave.             |
| <b>FERMENTATION</b>            | 1st Fermentation: About 8-10 days at 16 °C<br>2nd Fermentation: About 5-6 days at 10 °C                                                                  |
| <b>MALOLACTIC FERMENTATION</b> | No                                                                                                                                                       |
| <b>AGING</b>                   | About 6 months of refinement in an autoclave. After bottling, the wine is filtered and then rests for another month in the cellar before being marketed. |
| <b>SULFITES</b>                | ~ 60 -70 mg/l.                                                                                                                                           |
| <b>AGEING POTENTIAL</b>        | 2 years                                                                                                                                                  |
| <b>DOSAGE</b>                  | 13 g/l                                                                                                                                                   |

### Tasting Notes

Shining yellow colour. The nose is floral, fresh and intense. Besides a good bouquet light apple and peach notes are also perceived. On the palate, the sparkling wine is not too aggressive thanks to the presence of the remaining sugar content and to the not so pungent presence of CO<sub>2</sub>. The aromas make the wine silkier than its real structure. The sip is full and perfectly balanced.

### Food Pairing

White Sparkling Wine - Extra Dry. Medium-bodied with an intense floral bouquet, thanks to the presence of Malvasia and Moscato in the blend. Fondovico can be paired with dishes of medium fat and a good aroma of spices.

**TECHNICAL PAIRING** Sea Salad.

**"HEART PAIRING"** Asparagus Omelette

**"ROCK N' ROLL PAIRING"** Pizza with bufala mozzarella cheese and light spicy salami.

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