

FONDO 53

WINE:	31% pedevenda, 31% marzemina bianca, 31% vespaiola and 7% grujaja
DENOMINATION:	Rosé wine
LOCATION OF VINEYARD:	hills of Saint Lucia - DOC areas of Breganze
SOIL/LAND:	volcanic soil hills
TYPE:	extrabrut and sparkling (frizzante)



The Cuvée Rosé FONDO 53 combines the finesse of Pedevendo, Marzemina Bianca Vespaiolo and the power and fruity red wine of Gruajo from Breganze hill. A few weeks after bottling and partly as a consequence of the unique weather conditions, this wine undergoes a second fermentation process known as refermentation. Ageing *sur lie* produces a wine with extra-fine bubbles and a cloudy appearance, with a slight yeast sediment at the bottom of the bottle. These deposits ensure that the bottle is not uncorked after refermentation which results in a dry wine without the sulphites added at the pre-fermentation stage.

CHARACTERISTICS: The bouquet is dominated by red fruits and citrus. In the mouth, this cuvee shows a perfect balance between freshness and power. An explosion of flavors with the same force, freshness and minerality. Good for all meals but we recommend that it compliments white meats like spicy chicken and tuna tartare

HOW TO SERVE: 1-FROM CLEAR TO CLOUDY: Tilt the bottle slightly to stop the wine from spilling out and pour it slowly into the glass until it turns cloudy; anyone who wants the wine at the bottom can ask for it.

2- FROM CLEAR TO CLEAR: Decant the wine slowly to separate it from the sediment and serve in the glass.

3- ALL CLOUDY: Shake before “use”, open the well-chilled bottle, keeping it slightly tilted and serve directly in the glass.

SERVING TEMPERATURE: 8°C.