



FASCINO ORGANIC PROSECCO DOC EXTRA DRY

£14.50

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The vineyards benefit from a temperate climate, influenced by the sea and the Alps which protect them from the northern winds. The local cold winters and hot summers with just the right amount of rainfall are the perfect combination for growing healthy grapes. These well-drained vineyards have been carefully converted to organics over several years. Only natural treatments are used with no artificial herbicides, insecticides or fertilisers ensuring optimum health for the vines and the

vineyard workers.

After a gentle pressing, the juice undergoes a static cold settling. A cool fermentation occurs over 10 days after which the wine is filtered and the second fermentation is carried out pressurized stainless steel tank, using the Charmat method to capture the Carbon Dioxide in bubble form while retaining the vibrant fresh fruit that is so typical of Prosecco. The wine is made according to vegan principles.

