



## FONDÌ SEMI-SPARKLING WHITE WINE "SECOND NATURAL FERMENTATION IN THE BOTTLE"

Semi-sparkling white wine "col fondo", made with a traditional and ancient method of second fermentation in bottle. Such as the tradition tells, it has bottled during the holy week. It has a pleasantly bitter aftertaste and it results completely dry to the palate.



vol.  
11 %



6/8°



The presence of sediment settling on the bottle give to this white semi-sparkling wine a distinctive bread crust note that goes well with the typical fruity taste. It has a straw yellow colour, cloudy in the bottom of the bottle due to presence of sediment. This is not a defect rather the distinctive element of this product.