

## MELANGE

**Melange** is the last creation of siblings Barbero, born from the love and passion of people that have been growing and vinifying Moscato grapes since always.



### **denomination**

Melange white wine

### **type**

White wine

### **grape variety**

Moscato 100%

### **production method**

Destemmed and pressed. 6 days of static clarification. One month racking and fermentation of clean must in stainless steel vats at a temperature of 14 ° C. Left on his lees for about a month for malolactic fermentation. Aging of 6 months in barrique

### **view**

Intense straw yellow color

### **nose**

Intense with peach and acacia flowers, hazelnut and yellow flowers notes

### **taste**

Intense elderberry and acacia flowers, apple and white flowers

### **food pairing**

A perfect pairing with appetizers, fish and white meat dishes

### **serving temperature**

8-10 ° C

**Az. Agr. Cascina Fonda s.s.**

di Marco e Massimo Barbero

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