



PARDÉS.

~ Chardonnay, Trebbiano & Marsanne ~

VINO FRIZZANTE.

METODO ANCESTRALE.

The word Pardés, in the Persian language, means garden. This word then migrated into Greek as paradise and into Latin as paradisum, until arriving in modern-day Italian as paradise. The garden is, par excellence, the place of encounter with others and with nature.

Pardes is an ancestral method obtained from three varieties in equal parts: Chardonnay, Trebbiano and Marsanne, whose proprietary vineyards are located in the Valpiana area of Brisighella, surrounded by woods at 400 m above sea level and exposed to the north.

In January 2022, the three varieties were assembled in a concrete tank, with an appropriate and natural residual sugar; the still blended wine was then bottled with its own spontaneous yeasts in February.

The bottles were then stored until October 2022 in a cold place in the cellar so that fermentation occurred slowly in order to generate as fine, persistent and elegant perlage as possible.

The intent of this wine is to be pleasant, easy to drink, with a fine and persistent perlage and which as a whole can satisfy thirst, without neglecting the typical characteristics of its territory of origin which gives it flavor and minerality. It reveals a good fatness that comes from the varieties that make it up, in particular Chardonnay and Marsanne, while Trebbiano gives it above all an elegant freshness.

First vintage produced 2021.



Fondo San Giuseppe produce vino biologico
certificato da Suolo e Salute
IT-BIO-004 Agricoltura Italiana



via Tura 7/A 48013 Brisighella - RA - ITALIA.

Mariagrazia Rizzati & Stefano Bariani.

T & F: +39 334 60 182 21 - e-mail: info@fondosangiuseppe.it
www.fondosangiuseppe.it