

Anna Spinato

VALDOBBIADENE SUPERIORE DE CARTIZZE

*Denominazione di Origine Controllata e
Garantita – Brut*

Production area: On the hills of the tony delimited zone of
Cartizze near S.Stefano o f Valdobbiadene.

Varietal: Glera 100% (formely known as Prosecco).

Ground composition: Hilly of morainic origin.

Vineyard farming method and principal cultivation:

Vineyards in rows, treatments only when necessary to
intervene it is absolutely necessary during maturation.

Harvest: Manual in mid-September.

Vinification: After natural fermentation without the skins at
a controlled temperature of 8°C (64°F). Second
fermentation in autoclave prolonged for at least five weeks.
The residual sugar content is the value of the Brut (11g/l).

Conservation: 6°

Service: 8 / 10°

Sensorial notes:



Color: Very pale straw-yellow color and fine and fine
perlage.



Fragrance: Intensely fruity and floral with persistent
and delicate perfumes, golden apples in particular.



Taste: The citrus taste enhances the tone but not in
an intrusive, great harmony and long persistence.

Match: As an aperitif or with fish dishes.

Additional notes:

Bottle model: Desde 700g. V.E.

Weight:

-Cases per 6 bottles. Gross weight 8,700 kg.

Net weight 4,5kg.

Composition E-pal size 80 x 120:

-80 cases per 6 bottles (16 cases per layer).



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Wine Farm

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CAMPAIGN FINANCED ACCORDING TO CE No 1234/2007