

Anna Spinato

PROSECCO SEMI-SPARKLING

*Denominazione di Origine Controllata
"Spago"*

Production Area: Treviso Hills

Varietal: Prosecco DOC 100%

Ground composition: Plot very light and rich texture.

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.

Winemaking: After natural fermentation, you autoclave the froth, prolonged for at least 4 weeks.

Storage: 6 °

Service: 8 / 10 °

Sensorial notes:



Color: Falls in the glass brightly dancing, perlage discreet and persistent. Pleasant straw color.



Fragrance: The scent of apricot and sweet bread.



Taste: Delicate warm flavors, almond's taste back in the mouth.

Food Match: Fried pelagic fish.

Additional notes:

Bottle model: Collio 600g V.Q.

weight: cases of 6 bottles. Gross weight 8,379 kg Net weight 4,5 kg

Composition E-pal size 80 x 120: 80 cases of 6 bottles (16 cases per layer)



Anna Spinato | Azienda Vinicola
Wine Farm
www.spinato.it
Via Risorgimento 20,
31047 Ponte di Piave TV - Italy



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO
CE N. 479/08 Progetto n. 58114 pos. 25