

Anna Spinato

PROSECCO SPARKLING

Denominazione di Origine Controllata Brut

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 five weeks. At bottling, the residual sugar content is determined to get the value of the Brut.

Conservation: 6 °

Service: 8 / 10 °

Sensorial notes:



Color: Rich foam, perlage very fine and persistent.
Pale golden.



Fragrance: Noble nose, almond, lime, peach.



Taste: Full flavor and warm confirmed in the mouth, typical of citrus flavor with a dry finish.

Match: Vegetables and fish tempura with daikon sauce.

Additional notes:

Bottle model: Collio 720g V.Q.

weight: cases of 6 bottles. Gross weight 9,157 kg

Net weight 4,5 kg

cases of 12 bottles. Gross weight 18,198 kg

Net weight 9 Kg

Composition E-pal size 80 x 120: 80 cases of 6 bottles (16 cases per layer) or 40 cases of 12 bottles (8 cases per layer)



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Wine Farm

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