

Anna Spinato



## PROSECCO SPARKLING

*Denominazione di Origine Controllata  
Extra Dry*

**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 extra dry.

**Conservation:** 6 °

**Service:** 10 °

### Sensorial notes:



**Color:** Soft and compact foam with a fine and persistent perlage. Yellow pale color with yet green lights.



**Perfume:** Mineral and fruity fragrances, grapefruit and peach on everyone.



**Taste:** Fresh acidity reminiscent of the Kaiser pear with hints of light and typical savory.

**Match:** medallions of lobster with baby artichokes.

### 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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