

*Anna Spinato*

## ROSE SPARKLING

*Extra Dry*

**Production area:** Treviso Hills

**Varietal:** From selected grapes

**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.

**Vinification:** The grapes are vinified separately with Pinot Noir and rosé vinification Raboso. After fermentation natural individual masses are joined. The second fermentation takes place in an autoclave with the froth, sustained for at least five weeks. At bottling, the residual sugar content is determined to get value dell'extra dry.

**Conservation:** 6 °

**Service:** 8 / 10 °

**Sensorial notes:**



**Color:** The dense foam announces a splendid perlage. Bright pink.



**Fragrance:** Turbillon of rose, red currants and raspberries.



**Taste:** Very balanced, warm and soft, back in the mouth notes of berries such as blueberry and raspberry, which still leaves a pleasant aftertaste.

**Match:** Crostini with prawns and squills.

**Additional notes:**

Bottle model: Collio 720g satiné white

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)



**Anna Spinato | Azienda Vinicola**

*Wine Farm*

[www.spinato.it](http://www.spinato.it)

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