

Anna Spinato

VALDOBBIADENE PROSECCO SUPERIORE SPARKLING

**Denominazione di Origine
Controllata e Garantita - Extra Dry**

Production Area: S. Stefano di Valdobbiadene, in
the typical area DOCG Prosecco.

Varietal: Glera 100% (formerly 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.

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: At the dissolution of the thick blanket of foam
remains a vibrant fine perlage. This wine is noble
in all, in the color too.



Fragrance: The scents are delicate and discreet,
especially the apple.



Taste: Satisfy your palate with a good body dry.
Slight flavors of apricot and bread crust at the end.

Match: Carpaccio of Scallops with Mandarin, chicory
and licorice.

Additional notes:

Bottle model: Aida 750 g V.E.

Weight:

- cases per 6 bottles. Gross weight 9,200 kg.
Net weight 4,5 kg.

- cases da 12 bottles. Gross weight 18,400 kg.
Net weight 9 Kg.

Composition E-pal size 80 x 120:

- 80 cases per 6 bottles (16 cases per layer).
- or 40 cases per 12 bottles (8 cases per layer).



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