

Anna Spinato

PROSECCO BIOLOGICO

Denominación de Origen Controlada

Production area: Typical Prosecco Treviso DOC Area.

Varietal: 100% Organic Prosecco

Ground composition: Plot very light and rich texture.

Vineyard farming method and principal cultivation:

Vineyards in raws, treatments only when necessary and following the specific requirements for organic agriculture of grapes.

Harvest: Manual in mid september.

Vinification: after Natural fermentation, you autoclave the froth, prolonged for at least 5 weeks. All the necessary additions must be certified as "GMO FREE" or "Organic" as well. At bottling, the residual sugar content is determined to get the value of the Brut.

Conservation: 6°

Service: 10°

Sensorial notes:



Color: rich foam, perlage very fine and persistent. Pale golden with light greenish reflection.



Fragrance: to the nose, it brings soft scents of peach and almond fragrance.



Taste: Fresh and sapid unobtrusive, fine and fruity.

Match: perfect as aperitif, Fried Calamari and baby Shrimp.

Additional notes:

Bottle model: Mirage 650g Sleeve

Weight: cases of 12 bottiglie. Gross weight 16,9 kg

Net Weight: 9 kg

E-pal Composition size 80 x 120: 45 cases of 12 bottles (9 cases per layer)



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Wine Farm

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