



*Anna Spinato*



## **Valdobbiadene DOCG**

Prosecco Superiore di Cartizze  
Sparkling Brut

**Production area:** Santo Stefano in Valdobbiadene Hills, Veneto.

**Varietal:** 100% Glera grapes.

**Ground composition:** hilly of morainic origin and average mixture.

**Vineyard farming method and principal cultivation:** vineyards place on terraced hills; treatments only when necessary during the maturation.

**Harvest:** manual in mid-September.

**Winemaking:** after the natural fermentation, the froth, takes place inside the steel tank (autoclave) for at least 4 weeks.

**Conservation:** 6° C

**Service:** 8°/10° C

### **SENSORIAL NOTES:**

**Color:** bright straw yellow color with clear greenish hints. Rich and intense foam with a fine perlage.

**Fragrance:** scents of unripe fruit.

**Taste:** the citrus taste enhances the tone but not in an intrusive way.

**Match:** ideal as aperitif, especially with sea finger food.