



Anna Spinato



Prosecco DOC

Semi sparkling (Spago)

Production area: typical Prosecco DOC area, Veneto.

Varietal: 100% Glera grapes.

Ground composition: very light and rich soil.

Vineyard farming method and principal cultivation: lined-up vineyards, 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 4 weeks.

Conservation: 6° C

Service: 8°/10° C

SENSORIAL NOTES:

Color: straw yellow color. It flows down the glass brightly dancing with a delicate and persistent perlage.

Fragrance: scents of apricot and sweet bread.

Taste: delicate and warm flavours, almond taste back on the palate.

Match: fried bluefish.