



*Anna Spinato*



## Prosecco DOC

Sparkling

Brut

**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. Rich foam, very fine and persistent perlage.

**Fragrance:** noble to the nose with almond, lime and peach.

**Taste:** full and warm flavours also confirmed on the palate with a dry end of citrus fruit.

**Match:** ideal wine as aperitif or in pairing with vegetables and fish tempura.