



*Anna Spinato*



## Prosecco DOC

Sparkling  
Extra Dry

**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 with green hints. Soft and compact foam with a fine and persistent perlage.

**Fragrance:** mineral and fruity fragrances, grapefruit and peach above all.

**Taste:** the fresh acidity reminds of the Kaiser pear with hints of light and typical savory.

**Match:** lobster medallions with artichokes.