



Anna Spinato

Valdobbiadene DOCG

Prosecco Superiore
Sparkling Brut

Production area: Valdobbiadene Hills, Veneto.

Varietal: 100% Glera grapes.

Ground composition: hilly of morainic origin.

Vineyard farming method and principal cultivation: vineyards in rows, 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: bright straw yellow. It presents a rich and intense foam and dense columns of fine perlage.

Fragrance: it smells of golden apple and bread crust.

Taste: on the palate a citrus taste is enhanced.

Match: ideal as aperitif or paired with salty finger food.

