



Anna Spinato



Prosecco DOC

Sparkling

Organic Brut

Production area: typical Prosecco DOC area, Veneto.

Varietal: 100% organic Glera grapes.

Ground composition: very light and rich soil.

Vineyard farming method and principal cultivation: lined-up vineyards, treatments only when necessary and following the specific requirements for the production of organic grapes.

Harvest: manual in mid-September.

Winemaking: after the natural fermentation, the froth takes place inside the steel tank (autoclave) for 4 weeks. All the necessary additions must be certified as "OMG free" or "Organic" as well.

Conservation: 6° C

Service: 8°/10° C

SENSORIAL NOTES:

Color: straw yellow with greenish hints. Rich foam, very fine and persistent perlage.

Fragrance: to the nose it brings soft scents of peach and almond fragrances.

Taste: fresh and properly sapid. Unobtrusive, fine and fruity.

Match: perfect as aperitif and with seafood dishes such as fried calamari (squids) and small shrimps.