VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG BRUT

Anna Spinato
AZIENDA VINICOLA WINERY

100% Glera		8°/10°		750ml	
%ALC	11%		8g/lt	TOTAL ACIDITY	5,5g/lt

Soil
Hilly of morainic origin and average mixture. A little cru of Santo Stefano di Valdobbiadene area.

Training system
Double-arched cane vineyards.

Harvest
Manual in mid-September, at the full ripening.

Vinification
After the natural fermentation, the wine is left on the lees for 2-4 months. Then the second fermentation takes place inside the steel tank for about 30-45 days.

AWARDS

92 PTS. JAMESSUCKLING.COM

90 PTS. JAMESSUCKLING.COM

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ANNUARIO DEI MIGLIORI VINI Luca Maroni

INTERNATIONAL CHALLENGE 2020 91 Pts GILBERT & GAILLARD

Anna Spinato Azienda Vinicola
Via Roma 106,
31047 Ponte di Piave TV - Italy
T +39 0422 857927
info@spinato.it
www.spinato.it

Color
Sparkling white wine.
Bright straw yellow color with clear greenish hints. Rich and intense foam with a fine perlage.

Fragrance
On the nose it's aromatic; notes of Decana pear, yellow plum, salty puffs and the the floral note, elegant and delicate.

Taste
Rich sip, with a great aromatic side. Creamy bubbles and pleasant ending.

Foodmatch
Ideal as aperitif, especially with sea finger food