

PROSECCO DOC FRIZZANTE - SEMI SPARKLING



Anna Spinato
AZIENDA VINICOLA WINERY



100% Glera



8°/10°



750ml
200ml



%ALC

11%



5,2g/lit



TOTAL
ACIDITY

5,4g/lit

Soil

Very light and rich soil of Veneto lowlands.

Training system

Double-arched cane vineyards.

Harvest

Manual in mid-September, at the full ripening.

Vinification

After the natural fermentation and a rest of 1 month on the lees, the froth takes place inside the steel tank (autoclave). After 20 days there is the semi sparkling wine ready to be bottled.

AWARDS



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Color

Semi-sparkling white wine.

Straw yellow color. It flows down the glass brightly dancing with a delicate and persistent perlage ●

Fragrance

On the nose aromatic herbs, apricot and sweet bread crust and a slight note of hay.

Taste

delicate bubbles, again notes of apricot and bread, extremely fresh and dry, but warm flavours, almond taste back on the palate

Foodmatch

Perfect with bread and "Sopressa"

