



Anna Spinato

Prosecco Semi Sparkling DOC



Production area: Prosecco area, Veneto

Grapes: 100% Glera

Soil: Very light and rich soil

Training system: Lined-up vineyards

Harvest: Manual in mid-September

Vinification: After the natural fermentation, the froth takes place inside the steel tank (autoclave) for 4 weeks

Analytical data: Alcohol content 11% - Residual sugar 5,2 g/lit - Total acidity 5,4 g/lit

SENSORIAL NOTES

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

Fragrance: scents of apricot and sweet bread

Taste: delicate but warm flavours, almond taste back on the palate

Food pairing: fried bluefish

Service temperature: 8°/10° C