



Anna Spinato



Valdobbiadene

Superiore di Cartizze DOCG Brut

Production area: Santo Stefano in Valdobbiadene Hills, Veneto

Grapes: 100% Glera

Soil: Hilly of morainic origin and average mixture

Training system: Double-arched cane vineyards

Harvest: Manual in mid-September

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

Analytical data: Alcohol content 11% - Residual sugar 8 g/lit - Total acidity 5,5 g/lit

SENSORIAL NOTES

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

Fragrance: Scents of unripe fruit

Taste: The citrus taste enhances the tone in a balanced way

Food pairing: Ideal as aperitif, especially with sea finger food

Service temperature: 8°/10° C