



Anna Spinato

Valdobbiadene Superiore DOCG Brut



Production area: 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 11,5 % - Residual sugar 11,1 g/l - Total acidity 5,6 g/l

SENSORIAL NOTES

Color: Bright straw yellow. It presents a rich and intense foam and dense columns of fine perlage

Fragrance: It smells of golden apple and bread crust

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

Food pairing: Ideal as aperitif, paired with salty finger food

Service temperature: 8°/10° C