



**Product of Italy**

*Anna Spinato*



## **Cuvée Organic** Brut



**Production area:** North - East of Italy

**Grapes:** 100% white organic grapes

**Soil:** Very light and rich soil

**Training system:** Lined-up vineyards

**Harvest:** Manual in September

**Vinification:** After the natural fermentation, the froth, takes place inside the steel tank for 5 weeks. All the additions must be certified as "OGM free" or "Organic" as well. At bottling, the residual sugar content is measured out to get the value of the "Brut"

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

### **SENSORIAL NOTES**

**Color:** Straw yellow with light greenish hints. Rich foam, fine and persistent perlage

**Fragrance:** Intense apple and white peach fragrances to the nose. Floreal shades of wisteria and a fragrant aromatic note

**Taste:** Fresh and properly sapid. Soft sensations which harmonize the freshness and pleasantness

**Food pairing:** Ideal to accompany your aperitif or to be matched with starters and light courses

**Service temperature:** 8°/10° C



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## **Moscato Organic** Sweet Wine

**Production area:** Euganei Hills area, Veneto region

**Grapes:** 100% organic white Moscato grapes

**Soil:** Volcanic, lime argillaceous soil

**Training system:** Guyot

**Harvest:** Manual in September

**Vinification:** Soft pressing of the grapes, brief decantation of the must at 10 ° C and subsequent cooling to 0 ° C. The must is kept until the sparkling process is carried out in an pressurised tank at a controlled temperature. Every necessary addition must be certified as organic and "GMO free". The fermentation is interrupted by intervening with a rapid lowering of the temperature. The sparkling wine is then filtered and prepared for bottling

**Analytical data:** Alcohol content 7% - Residual sugar 82 g/l - Total acidity 6 g/l

### **SENSORIAL NOTES**

**Color:** Yellow pale. Soft and compact foam with a fine and persistent perlage

**Fragrance:** Intense, aromatic with hints of orange and peach above all

**Taste:** Intense and fresh flavours with an end of citrus fruit

**Food pairing:** Excellent accompaniment to fruit tarts and cakes with cream

**Service temperature:** 8°/10° C





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## **Prosecco Organic** DOC Brut



**Production area:** Prosecco DOC area, Veneto region

**Grapes:** 100% organic Glera grapes

**Soil:** Very light and rich soil

**Training system:** Lined-up vineyards

**Harvest:** Manual in September

**Vinification:** After the natural fermentation, the froth, takes place inside the steel tank for 5 weeks. All the additions must be certified as "OGM free" or "Organic" as well. At bottling, the residual sugar content is measured out to get the value of the "Brut"

**Analytical data:** Alcohol content 11% - Residual sugar 12 g/lit - Total acidity 6 g/lit

### **SENSORIAL NOTES**

**Color:** Straw yellow with light greenish hints. Rich foam, fine and persistent perlage

**Fragrance:** Soft scents of peach and almond fragrances to the nose

**Taste:** Fresh and properly sapid. Unobtrusive, fine and fruity

**Food pairing:** A great match with appetizers, light first courses or simply on its own

**Service temperature:** 8°/10° C



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## Rosé Organic Brut



**Production area:** Treviso area, Veneto region

**Grapes:** 100% organic red grapes

**Soil:** Very light and rich soil

**Training system:** Lined-up vineyards

**Harvest:** Manual in September

**Vinification:** Natural fermentation in contact with grapes skins for 2-3 days. After this primary fermentation the wine is ready for a second fermentation with Charmat method, prolonged for at least 4 weeks. All the necessary additions must be certified as "GMO free" or "Organic". At bottling, the residual sugar content is determined to get the value of the "Brut"

**Analytical data:** Alcohol content 11,5% - Residual sugar 12 g/lit - Total acidity 6 g/lit

### SENSORIAL NOTES

**Color:** Light pink almost cherry. Creamy foam, elegant and persistent perlage

**Fragrance:** Blackberries, wild strawberries but also geranium and a hint of violet

**Taste:** Fresh, remains a presence of wildberries, black cherry, candy. Pleasant tannin ending

**Food pairing:** Excellent as an aperitif or paired with appetizers

**Service temperature:** 8°/10° C



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## **Prosecco** DOC Extra Dry



**Production area:** Prosecco DOC area, Veneto Region

**Grapes:** 100% Glera

**Soil:** Very light and rich soil

**Training system:** Lined-up vineyards

**Harvest:** Manual in September

**Vinification:** After the natural fermentation, the froth, take place inside the pressurised tank for 5 weeks. At bottling, the residual sugar content is measured out to get the value of "Extra Dry"

**Analytical data:** Alcohol content 11% - Residual sugar 15 g/lit - Total acidity 5,3 g/lit

### **SENSORIAL NOTES**

**Color:** Straw yellow color. Soft and compact foam with a fine and persistent perlage

**Fragrance:** Mineral and fruity fragrances, grapefruit and peach above all

**Taste:** The fresh acidity reminds of the Kaiser pear with hints of light and typical savory

**Food pairing:** Perfect with lobster medallions with artichokes

**Service temperature:** 8°/10° C



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## **Prosecco** Semi Sparkling DOC



**Production area:** Prosecco DOC area, Veneto Region

**Grapes:** 100% Glera

**Soil:** Very light and rich soil

**Training system:** Lined-up vineyards

**Harvest:** Manual in September

**Vinification:** After the natural fermentation, the froth, take place inside the pressurised tank for 4 weeks

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

### **SENSORIAL NOTES**

**Color:** It flows down the glass brightly dancing with a delicate and persistent perlage. Pleasant straw color

**Fragrance:** Scents of apricot and sweet bread

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

**Food pairing:** Perfect with fried bluefish

**Service temperature:** 8°/10° C



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## **Mini Prosecco** Semi Sparkling DOC (200 ml)



**Production area:** Prosecco DOC area, Veneto Region

**Grapes:** 100% Glera

**Soil:** Very light and rich soil

**Training system:** Lined-up vineyards

**Harvest:** Manual in September

**Vinification:** After the natural fermentation, the froth, take place inside the pressurised tank for 4 weeks

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

### **SENSORIAL NOTES**

**Color:** It flows down the glass brightly dancing with a delicate and persistent perlage. Pleasant straw color

**Fragrance:** Scents of apricot and sweet bread

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

**Food pairing:** Perfect with fried bluefish

**Service temperature:** 8°/10° C