



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/lit - Total acidity 5,8 g/lit

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

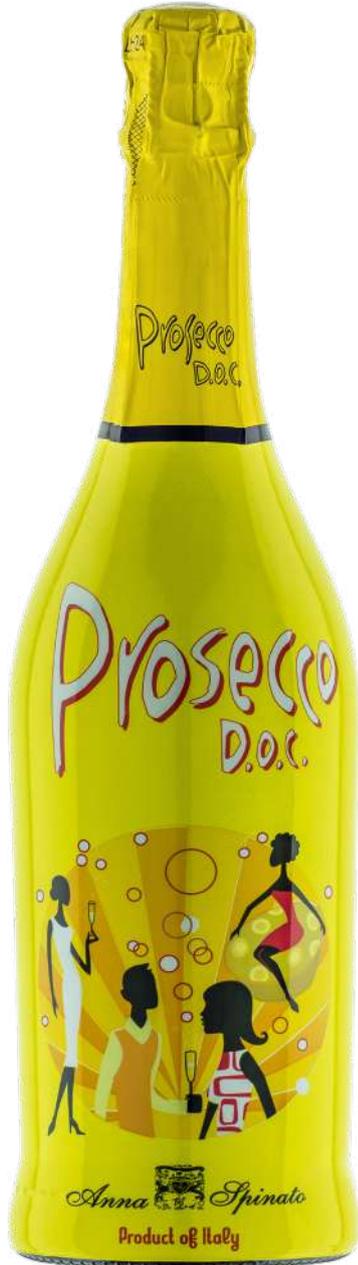
Service temperature: 8°/10° C



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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