



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



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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



Anna Spinato

Valdobbiadene Superiore DOCG Extra Dry



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 13,1 g/lit - Total acidity 5,6 g/lit

SENSORIAL NOTES

Color: Straw yellow color. When the thick blanket of foam dissolves, a vibrant fine perlage remains

Fragrance: Scents are delicate, apple especially

Taste: It satisfies one's palate with a good dry body. Flavors of apricot and bread crust in the end

Food pairing: Ideal as aperitif or with light fish dishes

Service temperature: 8°/10° C



Anna Spinato

Prosecco DOC Brut



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 for 4 weeks

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

SENSORIAL NOTES

Color: Straw yellow. Rich foam, very fine and persistent perlage

Fragrance: Noble to the nose with almond, lime and peach

Taste: Full and warm flavours also confirmed on the palate with a dry end of citrus fruit

Food pairing: Ideal as aperitif or in pairing with vegetables and fish tempura

Service temperature: 8°/10° C



Anna Spinato

Prosecco Sparkling Organic DOC Brut



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. All the necessary additions must be certified as "OMG free" or "Organic" as well

Analytical data: Alcohol content 11% - Residual sugar 12 g/l - Total acidity 6,1 g/l

SENSORIAL NOTES

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

Fragrance: To the nose it brings soft scents of peach and almond fragrances

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

Food pairing: Perfect as aperitif and with seafood dishes, such as fried calamari and small shrimps

Service temperature: 8°/10° C



Anna Spinato

Prosecco DOC Extra Dry



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 for 4 weeks

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

SENSORIAL NOTES

Color: Straw yellow with greenish hints. 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



Anna Spinato

Moscato

Sparkling DOC Colli Euganei



Production area: Euganei Hills, Veneto

Grapes: 100% Yellow Moscato

Soil: Volcanic, lime-argillaceous

Training system: Lined-up vineyards

Harvest: Manual in mid-September

Vinification: The must is decanted briefly at a temperature of 10°C before chilling to 0°C in order to prevent fermentation and stored at 0°C until it undergoes conversion to a sparkling wine. The secondary fermentation takes place into a steel tank under controlled temperatures until the desired grade of alcohol is reached. The fermentation is then blocked by a rapid reduction in temperature

Analytical data: Alcohol content 7 % - Residual sugar 90 g/lit - Total acidity 5,2 g/lit

SENSORIAL NOTES

Color: Pale yellow with nuances of green. Soft and compact foam with a fine and persistent perlage

Fragrance: Aromatic scents of flowers and citrus fruits

Taste: Full and fresh flavors with a citrus fruits end

Food pairing: Ideal with fruit tarts, cake and dry biscuits

Service temperature: 8°/10° C



Anna Spinato

Rosé Sparkling Extra Dry



Production area: Veneto region

Grapes: Selected red grapes

Soil: Very light and rich soil

Training system: Lined-up vineyards

Harvest: Manual in mid-September

Vinification: The grapes are vinified as rosé separately. After the natural fermentation, the individual masses are put together. The second fermentation takes place in the steel tank with the froth lasting for at least 5 weeks

Analytical data: Alcohol content 12% - Residual sugar 14,4 g/lit - Total acidity 5 g/lit

SENSORIAL NOTES

Color: Bright pink color and a thick foam that announces a splendid perlage

Fragrance: Fluttering of roses, red currants and raspberries

Taste: Very balanced, warm and soft. Back in the mouth notes of soft red fruits such as blueberry and raspberry

Food pairing: Ideal with crotons with prawns and squill fishes

Service temperature: 8°/10° C



Anna Spinato

Mini Prosecco

Semi Sparkling DOC (200 ml)



Production area: Typical Prosecco Treviso area, Veneto region

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, take place inside the steel tank (autoclave) for 4 weeks

Analytical data: Alcohol content 11% - Residual sugar 4,9 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: fried bluefish

Service temperature: 8°/10° C



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



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Raboso Semi-Sparkling IGT Veneto



Production area: Along the river Piave area, Veneto

Grapes: 100% Raboso

Soil: Spacious and aired field mainly made of limestone rocks of the riverside led by several floods of the river Piave

Training system: Guyot

Harvest: Manual in mid-October

Vinification: Cold maceration of the grapes for 4 days. Fermentation of about 12 days at controlled temperature with a peak of 28° C in stainless steel. Tank fermentation for about 25 days with selected yeasts up to reaching about 3 bar of pressure

Analytical data: Alcohol content 11,5% - Residual sugar 16 g/l - Total acidity 6,2 g/l

SENSORIAL NOTES

Color: The glass is greeted by a nice, even if for a short time, purple foam. The ruby red color denotes freshness

Fragrance: Scents of raspberries and strawberries arriving at the nose emphasized by the liveliness of the wine

Taste: Currant and soft fruit persist on the palate with a barely perceptible end of leather and tobacco

Food pairing: Ideal with salami, such as sopressa Trevigiana

Service temperature: 10°/12° C



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Chardonnay DOC Friuli Grave

Production area: In the area along the river Tagliamento, Friuli region

Grapes: 100% Chardonnay

Soil: Wide and aired fields, very rich of limestone rock of the Grave (typical white stone) led by the several floods of the river Tagliamento

Training system: Guyot and Spur Cordon

Harvest: Manual from mid-September

Vinification: Short maceration followed by the soft pressing of the grapes. Temperature-controlled fermentation in stainless steel and a small part in large wooden barrels. Aging on dregs in stainless steel and bottling in spring

Analytical data: Alcohol content 12,5% - Residual sugar 3 g/l - Total acidity 6,5 g/l

SENSORIAL NOTES

Color: Intense straw-yellow

Fragrance: Aromas of green apple, peach and fern

Taste: Feeling of great acidity, crispness and a good persistence

Food pairing: Lasagna with vegetables and rabbit ragout

Service temperature: 12°/14° C



Anna Spinato

Sauvignon DOC Friuli Grave



Production area: In the area along the river Tagliamento, Friuli region

Grapes: 100% Sauvignon

Soil: Wide and aired fields, very rich of limestone rock of the Grave (typical white stone) led by the several floods of the river Tagliamento

Training system: Guyot and Casarsa

Harvest: Manual from mid-September

Vinification: Cold maceration of the grapes in a controlled atmosphere, with minimal contact with oxygen, fractioned pressing of the grapes through soft press with air-lung. Temperature-controlled fermentation and aging in stainless steel

Analytical data: Alcohol content 12,5% - Residual sugar 3,1 g/l - Total acidity 6,4 g/l

SENSORIAL NOTES

Color: Brilliant straw-yellow with evident green reflections

Fragrance: The nose will be filled with a fresh banana and tomato leaves notes

Taste: The body is warm and confirms the tropical fruit with the addition of yellow peach and a note of sage in the final

Food pairing: Fish dishes, such as raw scampi and green pepper carpaccio with a drizzle of oil

Service temperature: 12°/14° C



Anna Spinato

Pinot Grigio IGT Marca Trevigiana



Production area: Plain between the provinces of Treviso and Pordenone

Grapes: 100% Pinot Grigio

Soil: Light and very rich soil

Training system: Guyot and Spur Cordon

Harvest: Manual from the beginning of September

Vinification: Temperature-controlled fermentation and aging in stainless steel

Analytical data: Alcohol content 12,5% - Residual sugar 3 g/l - Total acidity 5,4 g/l

SENSORIAL NOTES

Color: Brilliant straw-yellow

Fragrance: Persistent and intense aromas of citrus and tropical fruit

Taste: Full and slightly tangy, mineral traces, banana and yellow peach with shades of yeast

Food pairing: Ideal with fish risotto

Service temperature: 12°/14° C



Anna Spinato



Rosato IGT Trevenezie

Production area: Morainal hills south of Lake Garda

Grapes: Corvinone, Rondinella, Molinara

Soil: Aired fields, rich of structure

Training system: Trentino pergola and Verona pergola

Harvest: Manual from mid-September until the beginning of October

Vinification: Cold maceration of the grapes for 12-18 hours. Soft pressing and fermentation at controlled temperature. Maturation in stainless steel

Analytical data: Alcohol content 12,5% - Residual sugar 0,5 g/l - Total acidity 5,5 g/l

SENSORIAL NOTES

Color: Pale pink, slightly orange

Fragrance: Hints of rose, wild berries and spices refreshed by hints of maritime pine

Taste: In the mouth the balance is pleasing between sweet fruit and the salty hint. The freshness perfectly balances the roundness of the body and gives great drinkability

Food pairing: Spaghetti with tomato sauce, pizza, carrots, strawberries. Spot on with eel and tomato sauce

Service temperature: 12°/14° C



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Merlot

DOC Montello - Colli Asolani

Production area: Area of Montello and Asolo Hills, Veneto

Grapes: 100% Merlot

Soil: Hilly and clayey red soils, rich of minerals, which are called "Marne"

Training system: Low Spur Cordon

Harvest: Manual from the beginning October

Vinification: Cold maceration of the grapes for 4 days. Fermentation for about 12 days at controlled temperature with a peak of 28° C in stainless steel. Matured in stainless steel and a short passage in large wooden barrels

Analytical data: Alcohol content 12,5% - Residual sugar 0,4 g/lit - Total acidity 5,2 g/lit

SENSORIAL NOTES

Color: Bright ruby red color

Fragrance: Notes of herbaceous wildflowers and brambles

Taste: Intense, persistent, smooth as a slice of warm toast on the grill and blackberry jam

Food pairing: Average-aged cheese, backed game meat

Service temperature: 18°/20° C



Anna Spinato



Cabernet Sauvignon **DOC Montello - Colli Asolani**

Production area: Area of Montello and Asolo Hills, Veneto

Grapes: 100% Cabernet Sauvignon

Soil: Hilly and clayey red soils, rich of minerals, which are called "Marne"

Training system: Guyot

Harvest: Manual in mid-October

Vinification: Cold maceration of the grapes for 4 days. Fermentation for about 12 days at controlled temperature with a peak of 28° C in stainless steel. Matured first in stainless steel and then in wooden barrels

Analytical data: Alcohol content 12,5% - Residual sugar 4,1 g/lit - Total acidity 6,2 g/lit

SENSORIAL NOTES

Color: Ruby tending to purple

Fragrance: Rich of red fruits and sweet spices

Taste: Soft and balanced, elegant tannins and yet red fruits. It ends with some tobacco and violet scents

Food pairing: Seafood dishes as backed sea-bass with peppers

Service temperature: 18°/20° C



Anna Spinato

Cabernet Franc IGT Veneto



Production area: Along the river Piave area, Veneto

Grapes: 100% Cabernet Franc

Soil: Spacious and aired field mainly made of limestone rocks of the Grave, led by several floods of the river Piave

Training system: Guyot

Harvest: Manual at the end of September

Vinification: Cold maceration of the grapes for 4 days. Fermentation of about 12 days at controlled temperature with a peak of 28° C in stainless steel

Analytical data: Alcohol content 12,5% - Residual sugar 2,9 g/lt - Total acidity 5,2 g/lt

SENSORIAL NOTES

Color: Intense ruby with light garnet-red

Fragrance: Its typical herbaceous tone stands out. Above all raspberries and blackberries, tobacco and sweet spices

Taste: Dry, clean, rightly tannic. There are still notes of hay and leather but also of nutmeg and pepper of Sichuan

Food pairing: Spicy chicken

Service temperature: 18°/20° C



Anna Spinato



Raboso IGT Marca Trevigiana

Production area: Along the river Piave area, Veneto

Grapes: 100% Raboso

Soil: Spacious and aired field mainly made of limestone rocks of the Grave, led by several floods of the river Piave

Training system: Guyot

Harvest: Manual in mid-October

Vinification: Cold maceration of the grapes for 4 days. Fermentation of about 12 days at controlled temperature with a peak of 28° C in stainless steel. Matured in stainless steel

Analytical data: Alcohol content 12,5% - Residual sugar 4,2 g/lit - Total acidity 6,1 g/lit

SENSORIAL NOTES

Color: Red vibrant color which tends to purple on the edges of the glass

Fragrance: Notes of cherries and violet with a slight herbaceous aroma

Taste: Jam full-bodied, rightly tannic. Soft with light spicy hints

Food pairing: Fried meatballs

Service temperature: 18°/20° C



Anna Spinato

Malanotte Del Piave **DOCG Raboso Superiore**



Production area: Along the river Piave area, Veneto

Grapes: 100% Raboso

Soil: Spacious and aired field mainly made of limestone rocks of the Grave

Training system: Guyot

Harvest: Manual in October

Vinification: A part of the grapes is dried in temperature and humidity controlled rooms and vinificated after about 4 months. Meanwhile, the rest of the grapes is vinificated with a soft press and the must starts its fermentation in a steel tank with frequent pumping-over. The wines are then mixed together in a unique body (20% Raboso passito and 80% Raboso standard) and put into a 20 hl oak barrels for at least 24 months

Analytical data: Alcohol content 13,5% - Residual sugar 7,8 g/l - Total acidity 7,4 g/l

SENSORIAL NOTES

Color: Deep ruby with garnet reflections

Fragrance: Aromas of cherries and berries, dried fruit such as figs and raisins

Taste: The flavour is rich, savory, warm with powerful tannins, well contrasted by the notes of alcohol. It has a long aftertaste and extremely pleasant

Food pairing: Ravioli of sliced veal shank and its sauce, aged cheeses or red meat

Service temperature: 18°/20° C



Anna Spinato



Rubioso

Ruboso Passito IGT Marca Trevigiana

Production area: Along the river Piave area, Veneto

Grapes: 100% Raboso

Soil: Spacious and aired field mainly made of limestone rocks of the Grave

Training system: Guyot

Harvest: Manual in October

Vinification: The entire grapes are placed on wooden boxes in air-conditioned rooms. Frequent controls are carried out to remove those grapes which have been damaged by harmful mold. After about 3 months, the grapes get softly pressed and their cold maceration follows the fermentation by around 12 days at controlled temperature with a peak of 28° C. Maturation in stainless steel

Analytical data: Alcohol content 14% - Residual sugar 75 g/l - Total acidity 7,4 g/l

SENSORIAL NOTES

Color: Deep and intense red

Fragrance: Reminding of brandied sour cherry and blueberry jam, spices

Taste: Warm and intense. Blackberry and black cherry jam, hints of cocoa

Food pairing: Ideal with pieces of dark chocolate (75%), or with chocolate's cakes

Service temperature: 14°/16° C