



*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



*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



*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/lit - Total acidity 6,1 g/lit

### **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



*Anna Spinato*

## **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



*Anna Spinato*



## 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:** Morainial 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



*Anna Spinato*



## **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/l - Total acidity 6,1 g/l

### **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