

# PROSECCO DOC ROSÉ ORGANIC BRUT MILLESIMATO



*Anna Spinato*  
AZIENDA VINICOLA WINERY



85% Glera  
15% Pinot Noir



8°/10°



750ml



11,5%  
%ALC



10g/lit



5,02g/lit

## Soil

Very light and skeletal soil

## Training system

Espalier system

## Harvest

The Pinot Noir grapes are hand-picked in the first ten days of September, while the harvest of the Glera grapes takes place manually in the first and second ten days of September

## Vinification

The crushed Pinot Noir grapes are vinified in the traditional red way for 20 days, followed by the soft pressing and the malo-lactic fermentation of the wine. Instead, the crushed Glera grapes get cold macerated at 10 °C for 24 hours, followed by the soft pressing and the fermentation at 18 °C.

The Pinot Noir and Prosecco wines are preserved separately on the fermentation fine lees at 10 °C. The second fermentation begins with the blend of the two base wines, 85% Prosecco and 15% Pinot Noir, and the fermentation up to 11 g/lit of sugar. Then, the refinement in the pressurized tank at 12 °C for 60 days takes place. Organic, "OGM free" and vegan wine, produced with no use of substances of animal origin

## AWARDS



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## Color

Bright soft pink. ●  
Persistent and creamy foam.

## Fragrance

Intense currant, peach and pear.  
Light vegetal notes of dandelion

## Taste

On the palate it's creamy, fresh and dry.  
Fruit ending.

## Food pairing

Perfect as aperitif.  
Ideal with seafood dishes and veggie first courses.