

CUVÉE SPARKLING WINE BRUT MILLESIMATO



Anna Spinato
AZIENDA VINICOLA WINERY



Mainly Glera with other white varieties



8°/10°



750ml



11%

%ALC



11g/l



5,8g/l

Soil

Very light and rich soil.

Training system

Lined-up vineyards.

Harvest

By machine in mid-September during the coolest hours of the morning to preserve the aromas.

Vinification

The crushing and pressing operations take place in an inert environment. Once the must is obtained, the first fermentation takes place: all the sugars turn into alcohol. The second fermentation takes place in a pressurised steel tank and takes 4 weeks.

Color

Sparkling white wine. 
Straw-yellow colour with greenish highlights.
Strong, fine foam that slowly goes up. Bright glass.

Fragrance

Fruity with intense smell of apple and pear. Extremely persistent.

Taste

On the palate, it is fresh and slightly acidic with the notes of apple and pear coming back.
Dry and persistent on the palate.

Foodmatch

Perfect as an aperitif and with light courses.

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