

# VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG BRUT



*Anna Spinato*  
AZIENDA VINICOLA WINERY



100% Glera



8°/10°



750ml



%ALC 11%



8g/lt



5,5g/lt

## Soil

Hilly of morainic origin and average mixture. A little cru of Santo Stefano di Valdobbiadene area.

## Training system

Double-arched cane vineyards.

## Harvest

Manual in mid-September, at the full ripening.

## Vinification

After the natural fermentation, the wine is left on the lees for 2-4 months. Then the second fermentation takes place inside the steel tank for about 30-45 days.

## AWARDS



## Color

Sparkling white wine.

Bright straw yellow color with clear greenish hints. Rich and intense foam with a fine perlage. ●

## Fragrance

On the nose it's aromatic; notes of Decana pear, yellow plum, salty puffs and the floral note, elegant and delicate.

## Taste

Rich sip, with a great aromatic side. Creamy bubbles and pleasant ending.

## Foodmatch

Ideal as aperitif, especially with sea finger food

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