

VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG BRUT



Anna Spinato
AZIENDA VINICOLA WINERY



AWARDS



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100% Glera



8°/10°



750ml



11%



8g/l



5,5g/l

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 45 days.

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 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