

# VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT



*Anna Spinato*  
AZIENDA VINICOLA WINERY



100% Glera



8°/10°



750ml



11,5%

%ALC



11,1g/l



5,6g/l

TOTAL ACIDITY

## Soil

Hilly of morainic origin and average mixture. Valdobbiadene area.

## Training system

Double-arched cane vineyards.

## Harvest

Manual in mid-September.

## Vinification

After the natural fermentation, the wine has one month stop on the lees in order to be refined, stabilized and made more complex. After that takes place the second fermentation inside the steel tank for 5 weeks until the appropriate residual sugar for the Brut version.

## AWARDS



## Color

Sparkling white wine.

Bright straw yellow. It presents a rich and intense foam and dense columns of fine perlage. ●

## Fragrance

Intense aromas of citrus like lemon and cedar, notes of Granny Smith apple and white flower, ends with a slight note of bread crust.

## Taste

Fresh sip. In the mouth reminds citrus and green apple. Creamy bubbles.

## Foodmatch

Ideal as aperitif and salty finger foods.

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