

# PROSECCO DOC

## BRUT millesimato



### AWARDS



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# Anna Spinato

AZIENDA VINICOLA WINERY



100% Glera



8°/10°



750ml  
1500ml



11,5%  
%ALC



11g/l



5,5g/l

### Soil

Very light and rich soil

### Training system

Lined-up vineyards

### Harvest

Manual 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 steel tank. This process takes at least 30 days.

### Color

Sparkling white wine.



Straw yellow with greenish highlights.

Strong, fine foam that slowly goes up. Bright glass.

### Fragrance

Smell with beautiful intensity and notes reminiscent of white flowers, notes of hazelnut, yeast and then a nice and crunchy green apple.

### Taste

On the palate, it is fresh, snappy, lively. Extremely pleasant, these bubbles make the sip extremely citrusy which then brings back notes of fruit, yeasts and hazelnuts.

### Foodmatch

Perfect as aperitif and with dishes of Venetian tradition, such as "cicchetto" with creamed cod or Adriatic fried fish.