

**VALDOBBIADENE  
PROSECCO SUPERIORE DOCG  
EXTRA DRY millesimato**



*Anna Spinato*  
AZIENDA VINICOLA WINERY



100% Glera



6°/8°



750ml



11,5%

%ALC



14,5g/lit



5,6g/lit

#### 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 Extra Dry version.

#### AWARDS



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#### Color

Sparkling white wine.  
Straw yellow color. When the thick blanket of foam dissolves, a vibrant fine perlage remains. ●

#### Fragrance

Delicate scents, yellow apple, pear, some tropical fruit and a mineral note.

#### Taste

Full sip. In the mouth reminds of fruit salad. The residual sugar is balanced by the bubbles and the freshness.

#### Foodmatch

Ideal as aperitif and fish dishes