

PROSECCO DOC ORGANIC BRUT millesimato



Anna Spinato
AZIENDA VINICOLA WINERY



100% Glera

8°/10°

750ml

% ALC 11,5%

10g/l

5,02g/l

Soil

Very light and rich soil

Training system

Lined-up vineyards

Harvest

The harvest takes place around the first ten days of September, manually.

Vinification

No treatments are carried out with pesticides and synthetic substances, but only with copper and sulphur or with microorganisms such as specific bacteria and fungi. Weeding is not permitted: the whole management of the lower rows of vines is done manually with mechanical equipment. The collected grapes are brought to the winery and always kept in an inert environment, protected from oxidation. Sulphur dioxide is not used and genetically modified products are not used, being this a GMO free wine, and products of animal origin are not used either.

AWARDS



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Color

Straw yellow with greenish hints.
Rich foam, very fine and persistent perlage

Fragrance

On the nose citrus fruit: cedar and lemon. A note of chlorophyll and white flowers

Taste

The sip is linked to the characteristics of the territory: fresh, led by citrus, fruity and even floral notes that alternate very well with each other and then the savoury part recalling the stones of the Piave

Food pairing

Perfect as aperitif and with seafood dishes, such as fried calamari and small shrimps