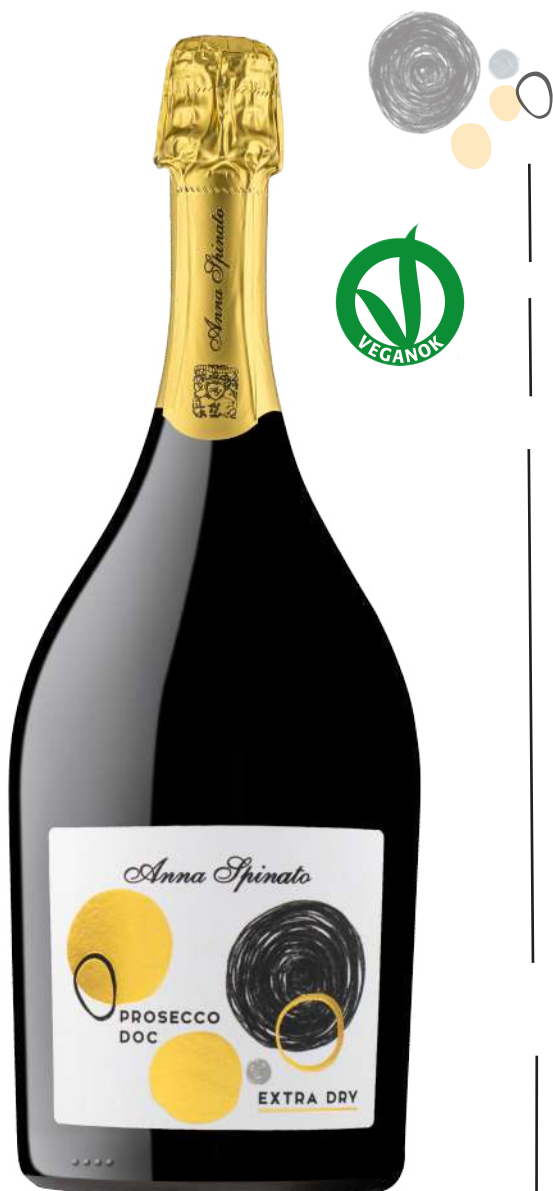


# PROSECCO DOC EXTRA DRY MILLESIMATO



*Anna Spinato*  
AZIENDA VINICOLA WINERY



100% Glera



8°/10°



750ml  
1500ml



11,5%

%ALC



15g/lit



5,5g/lit

## 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.  
Fine perlage and bright glass.

## Fragrance

Nose with beautiful intensity. The notes of fruit, such as apple and pear, alternate each other with delicate floral notes. Neat and elegant smell.

## Taste

On the palate it is soft, velvety, this sugary richness is alternated and balanced by freshness and flavour. Notes of pear and crunchy apple lead this sip which ends with a medium, long persistence.

## Foodmatch

Perfect as aperitif and with dishes of Venetian tradition, such as "cicchetto" with mozzarella and anchovies.

## AWARDS



Tasting Club Italiano



## Anna Spinato Azienda Vinicola

Via Roma 106,  
31047 Ponte di Piave TV - Italy  
T +39 0422 857927  
info@spinato.it  
www.spinato.it