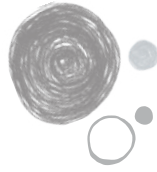


PROSECCO DOC BRUT MILLESIMATO



Anna Spinato
AZIENDA VINICOLA WINERY



100% Glera



8°/10°



750ml
1500ml



11,5%

%ALC



11g/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 4 weeks.

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.

AWARDS



Anna Spinato Azienda Vinicola

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

