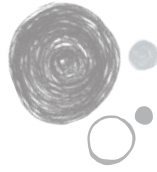


# PROSECCO DOC BRUT MILLESIMATO



*Anna Spinato*  
AZIENDA VINICOLA WINERY



100% Glera



8°/10°



750ml  
1500ml



11,5%



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 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.

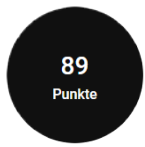
## Taste

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



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