

# PROSECCO DOC FRIZZANTE - SEMI SPARKLING



*Anna Spinato*  
AZIENDA VINICOLA WINERY



100% Glera



8°/10°



750ml  
200ml



11%

%ALC



5.2g/lit



5.4g/lit

## Soil

Very light and rich soil of Veneto lowlands.

## Training system

Double-arched cane vineyards.

## Harvest

Manual in mid-September, at the full ripening.

## Vinification

After the natural fermentation and a rest of 1 month on the lees, the froth takes place inside the steel tank (autoclave). After 20 days there is the semi sparkling wine ready to be bottled.

## AWARDS



### Anna Spinato Azienda Vinicola

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

## Color

Semi-sparkling white wine.

Straw yellow color. It flows down the glass brightly dancing with a delicate and persistent perlage ●

## Fragrance

On the nose aromatic herbs, apricot and sweet bread crust and a slight note of hay.

## Taste

delicate bubbles, again notes of apricot and bread, extremely fresh and dry, but warm flavours, almond taste back on the palate

## Foodmatch

Perfect with bread and "Sopressa"

