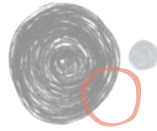


# PROSECCO DOC ROSÉ MILLESIMATO EXTRA DRY



*Anna Spinato*  
AZIENDA VINICOLA WINERY



85% Glera  
15% Pinot Noir



8°/10°



200ml



11,5%  
%ALC



11,9g/lit



5,2g/lit



## Soil

Very light and rich soil terreno

## Training system

Espalier system.

## Harvest

The Pinot Noir grapes are hand-picked in the first ten days of September, while the harvest of the Glera grapes takes place manually in the first and second ten days of September

## Vinification

The crushed Pinot Noir grapes are vinified in the traditional red way for 20 days, followed by the soft pressing and the malo-lactic fermentation of the wine. Instead, the crushed Glera grapes get cold macerated at 10 °C for 24 hours, followed by the soft pressing and the fermentation at 18 °C. The Pinot Noir and Prosecco wines are preserved separately on the fermentation fine lees at 10 °C. The second fermentation begins with the blend of the two base wines, 85% Prosecco and 15% Pinot Noir, and the fermentation up to 11,9 g/lit of sugar. Then, the refinement in the pressurized tank at 12 °C for 60 days takes place.

## Color

Bright pale pink.  
Fine and persistent bubbles.

## Fragrance

Intense hints of peach and wild strawberries, followed by golden apple and light tropical notes, like mango.

## Taste

Full-bodied and fresh on the palate; the fresh fruit can be felt again, dry ending.

## Food pairing

Perfect with fish or veggie first courses.  
Worth a try with pizza with tomato and buffalo mozzarella.

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