



*Anna Spinato*

## Prosecco DOC Brut



**Production area:** Prosecco area, Veneto

**Grapes:** 100% Glera

**Soil:** Very light and rich soil

**Training system:** Lined-up vineyards

**Harvest:** Manual in mid-September

**Vinification:** After the natural fermentation, the froth takes place inside the steel tank for 4 weeks

**Analytical data:** Alcohol content 11,5 % - Residual sugar 11 g/l - Total acidity 5,5 g/l

### SENSORIAL NOTES

**Color:** Straw yellow. Rich foam, very fine and persistent perlage

**Fragrance:** Noble to the nose with almond, lime and peach

**Taste:** Full and warm flavours also confirmed on the palate with a dry end of citrus fruit

**Food pairing:** Ideal as aperitif or in pairing with vegetables and fish tempura

**Service temperature:** 8°/10° C