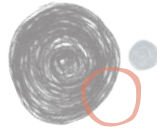


# PROSECCO DOC ROSÉ

## BRUT MILLESIMATO



*Anna Spinato*  
AZIENDA VINICOLA WINERY



85% Glera  
15% Pinot Noir



8°/10°



750ml



11,5%  
%ALC



11g/lit



5,4g/lit

### Soil

Very light and rich soil

### 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 g/lit of sugar. Then, the refinement in the pressurized tank at 12 °C for 60 days takes place.

### 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

Bright soft pink. Persistent and creamy foam.

### Fragrance

On the nose, notes of currant, pomegranate, gooseberry, rose, peach skin and a citrus side.

### Taste

The sip is soft and rounded, fresh and fruity ending with fine bubbles.

### Food pairing

Ideal as aperitif, with bread and salami or with pizza margherita.

