



**PROSECCO D.O.C.
VINO FRIZZANTE
LINEA SPAGO**

The string closure gives a distinctive and traditional style. It's a clean example of how the appearance expresses the quality of the content.

Classification: Prosecco D.O.C.
Vino Frizzante

Area of origin: Veneto - D.O.C. area of Treviso Province.

Grapes: Glera

Wine-making: Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.

Ageing: In steel containers at a controlled temperature.

Refining: In bottle

Preservation: 18/20 months depending on the temperature and lighting of the place where it is stored.

Colour: Pale straw yellow.

Aroma: Intense fragrance of fruit with a peach, pear, banana and apple-like scent, a blend of citrus and floral sensations and a hint of acacia and wisteria.

Flavour: Mellow and full-bodied, yet dry thanks to its refreshing character.

Alcohol content: 11% Vol.
Total acidity: 5,8 - 6 g/l
Residual sugar: 12 - 14 g/l

Serving temperature: 6-8° C.

Gastronomic match: It is the most "classical" Prosecco of this category. It blends aroma and velvet taste with clear and lively perlage. It perfectly accompanies pulse and shellfish soups, macaroni with delicate meat sauces, fresh cheese and white meat, grilled fish.

Awards: Commended - IWC 2014

