

FRIZZANTE SPAGO PROSECCO D.O.C. TREVISO

The traditional version of Prosecco



Production area: vineyards of the D.O.C. Denomination located exclusively in the Treviso area

Grapes: Glera min. 85% and other local varieties

Training system: Sylvoz and double-arched cane

Yield: 180 q/ha

Harvesting period: September

Vinification: grapes are quickly brought to the winery, softly pressed whole. The must is fermented clear with selected yeasts at a controlled temperature of 18°. Sparkling takes place in steel autoclaves at a temperature of 18° by selected yeasts for at least 30 days

Alcohol content: 10.5 % vol

Sugar content: 8 - 9 gr/l

Total acidity: 5.0 - 5.5 gr/l

Pressure: 2,5 BAR

Colour: pale straw yellow

Perlage: soft and delicate perlage

Bouquet: the nose expresses all the typical features of Glera, light floral and apple fruitiness

Flavour: apple recall, with a light and drinkable taste

Pairings: goes perfectly with aperitifs, fish and shellfish starters or with light delicate first courses

Service: 8 C° in a tulip glass

Storage: store in a dark, dry place

Formats: 0,75L

Fun facts: for more than a century, the Vettoretti family has been transforming the grapes of these territories into elegant wines. Spago, the historical system of anchoring corks, is today synonymous with the link with the territory and craftsmanship. A common thread with our collective history that we represent today with this entirely handmade closure