

SIOR NANI

PROSECCO SPUMANTE "SPAGO"

Denominazione di Origine Controllata

A homage to the Venetian farming tradition, to the wisdom of which the Prosecco owes its characteristic pleasantness. Sparkling, this wine interprets in modern key the Venetian winemaking tradition.

<u>Cultivation Area</u>	Prosecco DOC Area
<u>Grapes</u>	100% Glera
<u>Terrain Type</u>	Clayey, with a good amount of stones
<u>Alcohol</u>	11%
<u>Sugars</u>	12 g/l
<u>Total Acidity</u>	5,5 g/l
<u>Formats</u>	0,75 l

Vinification: After harvesting, the crushed grapes undergo soft pressing. Having obtained the must, it is fermented in steel tanks at controlled temperature, to preserve the delicate aromas of the basic grapes. Once the alcoholic fermentation is complete, the wine is placed into an autoclave, where, thanks to the action of selected yeasts, the secondary fermentation takes place.

Tasting: It is a pale straw-yellow colour, filled with tiny bubbles. On the nose, it offers a bouquet of acacia flowers and apple. On tasting, the perlage softly caresses the palate, a precursor for the fresh and intriguing flavours of fruit: slightly sour green apple, a fresh note of lemon and a subtle mineral finish, which give elegance to the sip.

