PROSECCO FRIZZANTE SPAGO

CHARACTERISTICS

Semi-sparkling prosecco has always been better suited for simple, immediate consumption than the sparkling version. Pale straw yellow with greenish highlights, this wine has a fruity nose with pronounced notes of green apple and hints of peach, accompanied by floral notes of wisteria and acacia blossom. The nose is delicate and fruity. Its piquant crispness makes it the perfect match for shellfish, seafood, delicate fish, herb risottos, smoked salmon canapés, and cheese and spinach crepes. Serve at 10°C.

PROFILE CONTENTS

grape varieties Glera (Prosecco)

appellation Denominazione di Origine Controllata Treviso

year of planting 2004/2007

soil gravelly clay/sand and silt

vine spacing 1.00 x 2.80 m

pruning sylvoz on upward-trained vertical-

trellised vines

yield/hectare 14 t

alcohol content 11.00 vol.%

residual sugar 9 g/l

acidity 5.70 g/l

ph 3.30

pressure 2.5 bar

VINIFICATION

Manual harvest at optimum technological ripeness, crushing-destemming, pressing, cold settling and addition of cultured yeasts. Controlled cold fermentation at 14° C.

Fermentation is followed by racking, light clarification to stabilise the proteins and subsequent filtration. Bottling is performed after second fermentation in steel pressure tanks (autoclaves), where the internal pressure increases for a month to around 2.5 atm until fermentation is complete. The wine is then clarified before final filtration.



BOTTLE TECHNICAL INFO

cl. 75 | natural cork

BOTTIGLIA

71

TAPPO 51

RACCOLTA DIFFERENZIATA.
VERIFICA LE DISPOSIZIONI DEL TUO
COMUNE. SEPARA LE COMPONENTI E
CONFERISCILE IN MODO CORRETTO.

ONLINE DATA SHEET



BOTTLE EAN CODE



BOX ITF CODE



18032535560208



fine wines since 1427 only organic wines since 1987 only vegetarian and vegan wines since 2007 no added sulphites wines since 2009 resistant varieties since 2015 wines with indigenous yeasts since 2017

experience matters





Azienda Agricola GIOL Viale della Repubblica 1/6 31020 San Polo di Piave Treviso - Italy Tel. +39.0422.855032 info@giolitalia.it www.giolitalia.it