



SPASSO PROSECCO D.O.C. SPUMANTE EXTRA DRY

| Region | Soil | Elevation | Alcohol |
|--------|-------------------------------------|-------------------------------|---------|
| Veneto | Clay-limestone with gravel and sand | 50-100 meters above sea level | 10.5% |

Vineyard Guyot training system

Grape Varieties Glera

Vinification Soft pressing, temperature-controlled fermentation (15-18°C), secondary fermentation in autoclave (Charmat method) for 30-60 days.

Aging Stainless steel

Tasting Notes A pale straw yellow with delicate golden reflections, enlivened by a fine, persistent perlage. Bright and elegant, it shimmers like morning light over Venetian hills.

Fresh and harmonious, with a lively balance between gentle sweetness and crisp acidity. Notes of golden apple, pear, and citrus emerge, leading to a smooth, refreshing finish. The fine bubbles enhance its elegance, making each sip light and pleasantly persistent.