

**SPAGO**  
**PROSECCO D.O.C. TREVISO**  
**LEGATURA SPAGO**

Denominazione di Origine Controllata

**Cod. 022**

An excellent Frizzante Wine that embodies the typical scents and tastes of Prosecco at its best. It is made with select D.O.C. grapes.

**TECHNICAL DATA**

Grapes:	100% Glera.
Production Area:	Veneto Region, Province of Treviso Clayey and calcareous.
Soil:	South.
Vineyard Exposure:	180 m above sea level.
Vineyard Height:	Double overturned.
Training System:	18,000 kg.
Production u/ha:	September
Vintage:	After the cryomaceration that lasts 12-18 hours,
Sparkling Wine Production Process:	the secondary fermentation in autoclave lasts about 30 days at a temperature of 16°.

**ORGANOLEPTIC PROFILE**

Colour:	Intense yellow straw and lively, fine and elegant bubbles.
Bouquet:	It is an explosion of fresh and velvety fragrances, a successful blend of several scents among which green apple peach, apricot and finally acacia and rose.
Flavour:	It has an excellent structure with a perfect blend of freshness and savouriness.
Recommended Food:	Ideal for aperitifs, it elegantly accompanies main dishes, white meat, vegetables as well as fish and shellfish.
Serve at:	8° C (46° F)

**ANALYTICAL DATA**

Alcohol Content:	11.5°
Residual Sugars:	12 g/l
Total Acidity:	5.5 g/l
Pressure:	2,5 bar
Format:	750 ml
Allergens:	contains sulphites

**NUTRITION FACTS** Nutrients Per serving (one glass) 100ml

Energy:	276 KJ / 67 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,1 g

