

PROSECCO DOC TAPPO SPAGO



IN VINEYARD

Night harvest, during the freshest hours to preserve flavors and reduce the consumption of refrigerators. The fragmentation of the grapes is carried out and the collection takes place in an inert atmosphere.

IN CELLAR

Destemming and soft pressing in an inert atmosphere. Static decanting. Fermentation at controlled temperature of about 14°C for 10 days, at the end of the first fermentation, the wine rests on the yeasts for 3 months. The re-fermentation takes place at 13°C up to 2,5 atm to preserve aromas and the most noble and fine bubbles.

IN TASTING

Straw yellow wine in the fine perlage. The scent is slightly aromatic with pleasant bouquet of white flowers and fruit. The taste is slender, light and sapid. Of moderate alcohol and lively content, the first sip invites to drink the second.

PLUS

Classic String, traditional technique and proposed in modern key to avoid the uncorking of the cap due to the pressure. Still today is a technique carried out by hand by specialized operators.

PAIRINGS

Excellent entrée wine, during events, it accompanies with elegance appetizers, crustaceans and first delicate dishes.

Taste at 6-8 °C

Technical information

- Bottle Size: 0,75 l
- 11% Alc. Vol.

- Sulphites: 150 mg/l (-36 % legal limit)
- Sugar: 10 gr/l
- Acidity: 6
- PH: 3,23

- Bottles produced annually: 25 000