



Anna Spinato Prosecco Brut Millesimato 2018 DOC

Varieties	100% Glera
Region	Veneto, Italy Denominazione Di Origine Controllata (DOC)
Winemaking notes	The vineyards are blessed with very light but extremely rich soil. The vines are harvested manually in September. The base wine is fermented naturally in tank for approximately 4 weeks. This prosecco is extremely well balanced with a residual sugar level of 12.3gm/litre giving it an attractive, zesty mouthfeel.
Colour	Straw yellow with rich foam, very fine and persistent perlage.
Nose	Noble to the nose with almond, lime and peach.
Palate	Full and warm flavours also confined on the palate with a dry end of citrus fruit.
Awards	Gold – Mundus Vini 2019 Gold – Gilbert & Gaillard International Challenge 2019
Reviews	<p>93 points (5 stars) – Sam Kim, Wine Orbit Brightly fruited and elegantly lifted, the inviting bouquet shows crunchy apple, lemon zest, grapefruit and subtle oatmeal characters, leading to a juicy palate that is finely textured and refreshing. Delightfully styled and immediately appealing.</p> <p>91 points – Stephen Read, Wine Matrix Pale straw in colour with a small active bead that's lasts well. The nose is tight and clean with hints of citrus, green apple and grapefruit. On the palate it starts with a creamy mouthfeel with layers of grapefruit and other citrus, balanced by some sweetness and a clean citrus acid finish. Fresh and clean enjoy now cold, as the weather warms up.</p> <p>90 points – Patrick Eckel, Wine Reviewer A delicate bead with citrus, touches of marzipan and green apple, there is a litheness of powdery citrus fruits with a flicker of grapefruit texture, bone dry but with plenty fruit and even brioche and a touch of jasmine to finish.</p>
Alcohol	11.5%
RRP	\$30.00