

# Springo Blue

CONEGLIANO PROSECCO

SUPERIORE DOCG

Rive di Formeniga Extra Brut



5-7 °C  
SERVICE  
TEMPERATURE



20-21 K  
ANNUAL  
PRODUCTION



11,5%  
ALCOHOL



2-4  
RESIDUAL  
SUGAR (G/L)



6  
TOTAL  
ACIDITY (G/L)



0,75 l  
SIZE



6  
LAIED  
BOTTLES

## PROFILE:

FLORAL	●●●●●●
FRUITY	●●●●●●
MINERALITY	●●●●●●
SMOOTHNESS	●●●●●●
FOAM	●●●●●●

## RECOMMENDED GLASS



Flûte

## GRAPE VARIETIES

Glera 100%

## LOCATION OF THE VINEYARD

Forminiga hill Municipality of Vittorio Veneto

## VINEYARD AND TYPE OF LAND

Steep hill, towards south-East

## VINIFICATION AND AGING

Only juice by gravity, cold settling (5-7°C) first fermentation at 16-17°C. Aging on lees for 3 months and only one racking. Second fermentation on 100 hl pressure tank for 30 days at 14°C. Aging on lees for 2 months. 20 days in bottles.

## WINE LAYOUT AND PAIRING

Colour straw platinum with subtle beading. The nose reveals immediately apple, lily of the valley, lilac, sage and thyme, lime, orange and pumice mineral notes. In the mouth is very dry, high in acidity fresh and fruity, with some creaminess as well, is a vertical wine long in persistence.

## FOOD PAIRING



Tuna tartare



Raw seafood



LE MANZANE®