

# Springo Gold

## VALDOBBIADENE PROSECCO SUPERIORE di CARTIZZE DOCG

Dry



5-7 °C  
SERVICE  
TEMPERATURE



5-6 K  
ANNUAL  
PRODUCTION



11,5%  
ALCOHOL



20-22  
RESIDUAL  
SUGAR (G/L)



6  
TOTAL  
ACIDITY (G/L)



0,75 l  
SIZE



6  
LAID  
BOTTLES

### PROFILE:

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

### RECOMMENDED GLASS



Flûte

### GRAPE VARIETIES

Glera 100%

### LOCATION OF THE VINEYARD

Cartizze hill Municipality of Valdobbiadene

### VINEYARDS AND TYPE OF LAND

Very steep hill, fine texture soil with calcium carbonate accumulations.

### VINIFICATION AND AGING

Soft pressing and static decantation of the must. Fermentation for 12-14 days at a controlled temperature of 16-17°C. One single second fermentation of 60hl pressure tank.

### WINE LAYOUT AND PAIRINGS

Bright straw colour, intense fine and persistent perlage.

The nose reveals immediately white flowers and fruitness, peach, apricot and apple are well defined.

Full in the mouth is very rich and creamy with a long persistence. Elegant and well balance.

### FOOD PAIRING



Nuts Macarons



Panettone



LE MANZANE®