



Springo Black

CONEGLIANO PROSECCO

SUPERIORE DOCG

Rive di Rua Brut



6-7 °C
SERVICE
TEMPERATURE



11 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

Run hill Municipality of San Pietro di Feletto

VINEYARD AND TYPE OF LAND

Steep hill, towards south-East

VINIFICATION AND AGING

Only gravity-drained must is used. Static cold settling (5-7°C) and alcoholic fermentation take place at 16-17°C. The wine rests on the lees for about 3 months with a single racking.

Secondary fermentation is carried out in a 100 hl autoclave for about 30 days at 14°C.

After fermentation, the sparkling wine stays on the lees for 2 months with periodic bâtonnage.

The wine then ages for another 20 days in the bottle before release to the market.

WINE LAYOUT AND PAIRING

Straw yellow color with a fine and persistent perlage. Fresh mineral notes, followed by delicate hints of white flowers and a touch of bread crust. Intense and full on the palate, with a mineral taste and pleasant sapidity, followed by notes of sage, orange, and mandarin. Crisp and vertical finish.

FOOD PAIRING



prawn tartare



Raw seafood



LE MANZANE®