

Sparkling wine Spago - Bortolin Angelo

Price per Unit (bottiglia): €7.90 (including 20 % tax)



GRAPE VARIETY Medium size. The skin is golden yellow, thin but with a discrete consistency.

ORIGIN The ***Sparkling Spago by Bortolin Angelo*** comes from an area called Guia, a country between hills and vineyards and the plain between Venetian and prealps Treviso, extremely favourable to the cultivation of the vineyard and **wine** production.

In these hills is indeed one of the most famous and important area of Italy for oenology, the "**road of prosecco**" an historic crossroads of culture (dating back to 1966) and **wine** culture, which with its 35 km stretches from Conegliano to Valdobbiadene.

The wine produced in this area has obtained the designation of origin, **DOC** ConeglianoValdobbiadene.

THE COMPANY

The company Bortolin has a history stretching back three generations ago as race winemakers. Nowadays, thanks to Angelo and his children, the company had a significant development, becoming a production reality of great experience, passion and using absolutely only traditional

WINE MAKING wines. Maintaining a quality wine undoubtedly requires the use only of quality grapes.

The **sparkling wine Spago** fact is obtained from the more dense vineyards and from mature grapes Soft pressing to obtain just free-run juice, there is absence of maceration, or contact between juice and skins.

The fermentation, thanks to the action of yeast, transforms sugar into alcohol and other minors substances fundamental to the aroma and the structure of wine. It happens in steel tanks at a constant temperature of 18 to 20 degrees to prevent bacterial attacks.

After the fermentation, the wine undergoes a number of rackings before being stored "sur lie" method used for sparkling **wine** bottle.

SPARKLING WINE METHOD Is used the **Charmat** method, which is able to keep better the elegance of the fragrances and freshness of fruity aromas.

That's how Sparkling **Spago of Bortolin Angelo** is born.

- SENSORY EVALUATION**
- **SMELL** pleasant fruity fragrance
 - **TASTE / FLAVOUR** dry and sensitive taste, gentle and persistent structure
 - **COLOR** straw gold yellow

ANALYTICAL DATA Alcoholic strength 20°C: 11,10
Reducing sugars in g/l: 14,00
Total acidity in g/l: 5,50
Acidity x 1000: 0,14
Total Sulphur dioxide in mg/l: 120,00
Free sulphur dioxide in mg/l: 20,00
Pressure to 20°C: 2,40

SERVING SUGGESTION Excellent as an aperitif, and a perfect accompaniment of all the meal.

TEMPERATURE OF SERVICE Recommended serving temperature 10-12°C

TO BE SERVED IN A tulip-shaped glass

[Vendor Information](#)

Customer Reviews: There are yet no reviews for this product.
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