

ter
ra
di Guia

FRIZZANTE SPAGO

VINEYARD

Production area:

Province of Treviso

Grape variety:

Glera

Time of harvest:

*Harvested by hand
in September*

VINIFICATION

Fermentation tank:

Stainless steel

Fermentation

temperature:

16/18°C

Sparkling

winemaking

method:

Charmat

Ageing:

*Short time in steel
followed by 50 days in
the bottle before being
put on the market*



TASTING

Colour:

*Pale gold, perlage thin
and lively*

Bouquet:

*Delicate, fresh and
fruity*

Flavour:

*Well balanced, smooth,
fresh, semi-sparkling,
low alcohol content*

Serving suggestions:

*7/8°C excellent as an
aperitif, with appetizers
or light meals*

TECHNICAL DATA

Alcohol content:

11% Vol.

Residual sugar:

13 grams / litre

Total acidity:

5,5 grams / litre

Ph:

3,18

Azienda Agricola Terra di Guia

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