



# Prosecco Doc Treviso Frizzante Spago

The “fizzy” version of Prosecco enhances the features of this grape, combining harmonious and aromatic notes with flower scents and fading bubbles, creating a special balance. “Spago” LE RUGHE ensures authenticity, tradition and love for past values and techniques, with a modern and charming look.

---

**PRODUCTION SITE:**

Hilly terrain area in Treviso

**GRAPES:** Glera**GROWING METHOD:**

Cappuccina modificata

**HARVEST PERIOD:** 20th September  
5th October

**GRAPE YIELD:**

180 quintals per hectare

**TECHNOLOGY:** Off skins by gentle pressing, statical decantation and fermentation at controlled temperature

**REFERMENTATION AND FINING:**

Refermentation in stainless steel with the “Charmat/Martinotti” method minimum 30 days

**ALCOHOL LEVEL:** 11 % vol

**RESIDUAL SUGAR:** 10,5 g/l

**TOTAL ACIDITY:** 5,3 g/l

**PRESSURE:** 2,5 atm

**CELLARING:** Store bottles upright in a dry and cool place

**SERVING TEMPERATURE:** 4 °C

**PERLAGE:** Fine

**SCENT:** Harmonious, with hints of acacia flowers, wisteria, “golden delicious” apple and honey

**TASTING NOTES:**

Cool, mild, pleasantly acidic

**FOOD COMBINATION:** A perfect aperitif, it is great with second course dishes, grilled and/or fried fish

---



# leRughe