

**GRAFT**  
WINE COMPANY

## PROSECCO FRIZZANTE DOC "TAPPO SPAGO" / CA' DI RAJO / NV / VENETO / ITALY

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### PRODUCER

This independent family-owned winery in Piave has been going since 1931. They own all their own vineyards, not needing to buy in any grapes or wines. This was they can ensure they maintain high standards every step of the way. Cà di Rajo identifies itself in the development and production of autochthonous varieties of Treviso's province. In a territory where old traditions and innovations are woven together, the winery is dedicated to capturing each seasons unforgettable colours, perfumes and tastes.



### VITICULTURE + VINIFICATION

The vines are grown using the Guyot training system. The wine is fermented using the traditional Charmat method. With a minimum of 30 day for the secondary fermentation, the wine is 'frizzante' in style. This means the wine holds less pressure and therefore has a less aggressive perlage; a more delicate mouthfeel. No malolactic was used.

### TASTING NOTE

Bright, straw yellow with green highlights. Intense aromas of acacia flowers with particular notes of apple, lemon and grapefruit. The palate is fresh with good structure. "Tappo Spago" = twine cap.

### FACTS + STATS

WINEMAKER	CA' DI RAJO
VARIETIES	GLERA
APPELLATION	VENETO
FORMAT	0.750L
CLOSURE	DIAM
ALCOHOL	10.5%
SUGAR	10 G/L
TOTAL ACIDITY	5,8 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	120 MG/L
CASE SIZE	6

