M·S WALKER
FINE WINES & SPIRITS SINCE 1933

PROVISIONS
FINE BEVERAGE PURVEYORS

SPASSO

Year Founded: 2006

Region: Veneto, Italy

Owner: Cantina Lavis

Fun Fact: Did you know that a flock of 100+ flamingos gathers in the Veneto each year? If you're lucky, you might catch one of these majestic creatures (Fenicottero in Italian) flying above the ancient city of Venice.

-Sustainable-



Prosecco Spumante Extra Dry

100% Glera. Soft pressing, temperature-controlled fermentation (15-18°C), secondary fermentation in autoclave (Charmat method) for 30-60 days. Stainless steel. A crisp and refreshing sparkling wine with lively bubbles and a balanced sweetness. Its vibrant flavors of citrus, pear, and golden apple create a smooth, harmonious finish. Enjoy chilled as an aperitif or pair with seafood, light appetizers, or fresh salads for a delightful experience.

90 Points – The Tasting Panel
90 Points – VinePair



2025 Pinot Grigio

The grapes are de-stemmed and very gently soft pressed in a pneumatic press. Prior to fermentation the liquid is chilled to allow a natural separation of sediment and juice, after which selected yeast are added to initiate fermentation. 100% stainless steel.

Spasso Pinot Grigio is a dry and deliciously crisp white wine. Its brilliant acidity is coupled with refreshing citrus and floral notes. Enjoy chilled and serve with seafood, poultry, light pastas or on its own with family and friends.



2024 Montepulciano d'Abruzzo

100% Montepulciano. The grapes are de-stemmed, then very gently crushed, causing as little damage as possible to the skins. Very frequent remontage takes place before and during fermentation. There is a total of 15-20 days skin contact before racking. During fermentation, tannins are added to give smoothness and roundness. 18-24 months in stainless steel tanks.

Produced from Montepulciano grapes, this wine has a deep plum color. With intense aromas of spice and cherries, Spasso Montepulciano has a luscious, fruity, medium-bodied palate and smooth tannins. Serve at room temperature with pasta, pizza, red meat, game or cheese.