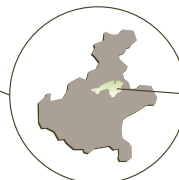
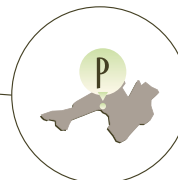




Italia



Veneto



Area Prosecco
DOCG



ANIMAE - No sulfites added

Denomination:	Conegliano Valdobbiadene Prosecco Superiore DOCG Brut NO SULFITES ADDED
Type:	Spumante Brut
Grapes:	100% Glera
First year of production:	2008
Area:	Ogliano and Refrontolo - Treviso - Veneto

the vineyard

Soil type:	clayey and calcareous
Altimetry and exposure:	250 mt a.s.l. - south exposure
Vineyards age:	18 years
Yield:	135 q/ha
Breeding system:	sylvoz
Harvest:	hand picking

the cellar

Vinification:	first fermentation: soft pressing, static decanting of the must for 12 hours, fermentation at 16°C, without addition of sulfites. Second fermentation: in steel pressurized tank, with Charmat long method, that can achieve 4-6 months, without addition of sulfites. Version Brut.
Volume:	11% vol.
Sugar:	5 g/l

the tasting

Colour:	brilliant, with a pale straw yellow and green shades, nice creamy bubbles
Flavour:	notes of freshly crushed grapes, dried apricot, mineral sensation at the end and lightscent of bread crust,
Taste:	ample, with fine quality creamy, with fresh yellow pulp fruit bouquet, an impressive length and a unique harmony. Animaë has a soft taste of yeast due to the long Charmat

the service

Food pairing:	perfect with shellfish, both raw or boiled, oysters, fish and pasta with light and veggie sauce. Our pick is... Sushi!
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