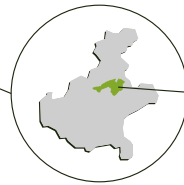




ITALY



VENETO



PROSECCO DOCG
ZONE

ANIMAE PROSECCO

Denomination:	Valdobbiadene Prosecco Superiore DOCG
Type:	Brut without added sulfites
Grapes:	100% Glera
First year of production:	2008
Area:	Refrontolo hills - Veneto

THE VINEYARD

Soil type:	Mainly sandy and calcareous, not very deep
Altmetry and exposure:	250 m a.s.l., south exposure
Vineyards age:	25 years
Plantation system:	Guyot
Harvest:	Hand picking

THE CELLAR

Vinification:	During the first fermentation takes place a soft pressing, static decanting of the must for 12 hours, fermentation at 16°C without added sulfites. The second fermentation takes place in steel pressurized tank using the long Charmat method, that can achieve 4-6 months, without added sulfites
Volume:	11 % vol.
Sugar:	< 4 g/l

THE TASTING

Colour:	Brilliant with a pale straw yellow and fine creamy bubbles
Olfaction:	Scents of apple and pear, to the end mineral and bread crust scents, full-bodied, with fine and elegant quality
Taste:	Creamy, with fresh white pulp fruits bouquet, elegant yeast note, surprising persistent and harmonious

THE SERVICE

Service temperature:	8 - 10 °C
Food pairing:	Perfect with shellfish, both raw or boiled, oysters, fish and pasta with light and veggie sauces. Our tip: Sushi!
Shelf life:	12 - 18 months

