



ANIMAE PROSECCO

Organic, vegan, and free of added sulfites

Conegliano Valdobbiadene Prosecco Superiore DOCG Brut Millesimato

Animae is the result of two years of research dedicated to the original purity of organic Glera grapes. Since 2006, sulfite-free vinification has followed the natural rhythm of the fruit, allowing the wine to find its own breath. The fine perlage accompanies aromas of white fruit and freshly baked bread, while its creamy palate offers a tasting experience that is both quiet and authentic. A wine that welcomes, reveals itself spontaneously, and invites tasting with natural simplicity and a touch of lightness.



First Valdobbiadene
DOCG without Sulfites
Year: **2006**



**NO
SULFITES**



Denomination: Conegliano Valdobbiadene Prosecco Superiore DOCG
Type: Spumante Brut Millesimato without sulfites
Grapes: Glera
Annual production: Approximately 8,000 bottles
Area: Refrontolo - Treviso



VINEYARD

Soil type: Loamy-sandy, calcareous, shallow
Vineyards age: 25 years
Training system: Double inverted
Harvest: Hand-picked in crates



SERVICE

Serving temperature: 8 - 10 °C
Food Pairings: Excellent with shellfish, raw and boiled seafood, oysters, other seafood, and cold pasta with light sauces. Our top recommendation: Sushi!

CERTIFICATIONS



CELLAR

Vinification: Gentle pressing, static decantation of the must for 12 hours, fermentation at 16 °C without added sulfites. Vinification and sparkling production occur in complete absence of oxygen. Sparkling produced in pressurized tanks using the long Charmat method, with no added sulfites.
Alcohol content: 11 % Alc./Vol.
Residual Sugars: < 4 g/l



TASTING

Colour: Bright, straw yellow with a fine, elegant perlage.
Olfaction: Notes of apple and pear, finishing with mineral hints and bread crust; broad, refined, and elegant.
Taste: Creamy, with flavors of fresh white-fleshed fruit, a very elegant hint of yeast, remarkable length, and unique harmony.