



# ANIMAE



**Denomination:** *Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. (No sulfites added)*

**Type:** *sparkling Brut*

**Grapes:** *Glera 100%*

**Area:** *Ogliano and Refrontolo*

## Vineyard

**Soil:** *clayey and calcareous*

**Altimetry/exposure:** *250m a.s.l. exposure to the South*

**Yield:** *13 tons/ha*

**Breeding system:** *Guyot*

**Harvest:** *hand picking*

## Cellar

**Vinification:** *first fermentation, soft pressing, static decanting of the must for 12 hours, fermentation at 16°C, with no addition of sulfites. Second fermentation with Charmat method, that can achieve 4-6 months, without sulfites added*

**Volume:** *11% vol.*

**Residual sugar:** *5 g/l*

## Tasting

**Colour:** *brilliant straw yellow, nice creamy bubbles*

**Flavour:** *hints of apple and pear, mineral, scent of bread crust*

**Taste:** *creamy, with sensation of white fruits, hints of yeast, harmonic and very persistent in the mouth*

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Prosecco Superiore*

Agency & Wine Tasting

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