



## ANIMAE PROSECCO

<b>Denomination:</b>	Valdobbiadene Prosecco Superiore DOCG
<b>Type:</b>	Brut without added sulfites
<b>Grapes:</b>	Glera
<b>First year of production:</b>	2008
<b>Area:</b>	Refrontolo hills - Veneto

### THE VINEYARD

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

### THE CELLAR

<b>Vinification:</b>	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
<b>Alcohol by Vol:</b>	11 %
<b>Sugar:</b>	< 4 g/l

### THE TASTING

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

### THE SERVICE

<b>Service temperature:</b>	8 - 10 °C / 46,4 - 50 °F
<b>Food pairing:</b>	Perfect with shellfish, both raw or boiled, oysters, fish and pasta with light and veggie sauces. Our tip: Sushi!
<b>Best consumed within:</b>	12 - 18 months

