



# ANIMA

## BREGANZE DOC VESPAIOLO SPARKLING METODO CLASSICO



GRAPE:	100% Vespaiolo
DENOMINATION:	BREGANZE Doc
LOCATION OF VINEYARD:	hills of Saint Lucia - DOC areas of Breganze
SOIL/LAND:	volcanic soil hills
TYPE:	Dosage Zéro and sparkling
MATURATION SUR LIES	from 36 to 48 months
ALCOOL:	12,50%

ANIMA (Soul) is the life, history and expression of the Breganze area. ANIMA (Soul) is the Vespaiola: the indigenous variety par excellence of the Breganze doc

VINIFICATION: grapes are carefully selected during the harvest and placed in 10 kg cases. They are then soft pressed and fermented in a controlled temperature of 18° Celsius. It is aged in stainless steel vats with the must until the tirage. Once bottled, it referments in the bottle to stay in contact with the yeasts for 36/48 months until disgement. No added liqueur- Dosage zéro

CHARACTERISTICS: <sup>[SEP]</sup> A yellow hay color, the wine has an intense scent which is elegant and not aggressive. There are scents of Mediterranean herbs, candied citrus and fruity apple, in the mouth, the wine introduces a wonderful freshness with a natural acidity., Excellent with fried fish or fish appetizers (swordfish carpaccio or other) also raw (oysters), shellfish in general.

SERVING TEMPERATURE: 8°C