

**VALDOBBIADENE PROSECCO SPUMANTE
SENZA SOLFITI
“ANIMAE”**

Denominazione di Origine Controllata

A Cru Millesimato which is born from the good 2008 year from the sunny hills of Manzana, in the heart of the Conegliano Valdobbiadene Doc area. From this selected grapes, Perlage realized the first Prosecco Spumante No Sulfites Added.

FIRST YEAR 2008
Number of Bottles: 7.780



Vineyard

GRAPES: Prosecco 100%
ORIGIN: Hills of Manzana in south-east exposure
ALTITUDE: 168 m. a.l.s.
SURFACE: 2,2 hectares

Harvest

Handmade, 27 September 2006

Cellar

VINIFICATION: soft pressing, static decanting of the must for 12 hours, fermentation at 16°C, *without addition of sulfites*
SECOND FERMENTATION: in steel pressure tank, with Martinotti-Charmat method, *without addition of sulfites*

Analytic features

ALCOHOL % tot : 11,5%vol.
TOTAL ACIDITY: 5,10 g/l
RESIDUAL SUGAR: 3 g/l

Organoleptic Features

The perfume and the taste evolve themselves during the time of tasting, it's possible to perceive different notes depending on the consumption moment

COLOUR: pale straw yellow

FLAVOUR: notes of bread crust and honey, delicate peat taste and final mineral sensation

TASTE: dry, with an impressive length, mature fruit sensation and elegant creaminess at the end

Serving method

PRESERVATION METHOD: in fresh environment, far from the light

TASTING METHOD: uncork and leave in ice; serving at the temperature of 8° - 10° C