

ANIMAFRANCA

**SPUMANTE CUVÉE
EXTRA DRY**

Extra dry Cuvée Sparkling Wine

° 11,5 % Vol

8 °C

An aperitif that is fun to drink. A pleasant blend of local aromatic grape varieties which make a new and different style of sparkling wine. Lively, fresh and fruity.



Three varieties of white grapes, carefully blended according to the vintage and the whim of the oenologist.



Valmareno di Follina, the vineyards face the back of Castel Brando, Cison di Valmarino. The vineyards are located at 400 metres above sea level.



Low environmental impact integrated pest control as a replacement for systemic pesticides and chemical fertilizers.



The cool breezy climate enjoyed by this area allows for a later ripening of the grapes, hence an enhancement of the freshness and aromas of the wine.



Delicate crushing employing a selection of the softest pressings. Static settling of the must at a low temperature. Fermentation takes place in stainless steel at a controlled temperature of 18° C. After two rackings the wine matures in stainless steel.



Fine, delicate Perlage. It owes its elegant perlage to the slow second fermentation in pressurized vats. The aroma recalls green apple enhanced by peachy notes and hints of rose petals. In the mouth it is persistent and has a delicately aromatic finish.



Great as an alternative aperitif to be enjoyed in the company of friends and family.