

ANIMAFRANCA

**SPUMANTE
MILLESIMATO DRY**

Millesimato Sparkling White Wine

° 11,5 % Vol

8 °C

Six rows... on the slope... time... the castle... peace and quiet... Franco... Mario... finesse... nature...



Native varieties from six rows fully exposed to sunlight located on the higher slopes between the plots that belong to the Dal Vecchio family. The vineyard dates back to about 1940, so the average age of the plants is more than 60 years old.



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 grapes are strictly hand picked at a later time compared to the other plots of the area.



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 rankings the wine matures in stainless steel.



Fine, creamy perlage. It opens with its typical floral aromas that give way to notes of yellow-fleshed fruit. The mouth is appealing, prickly and velvety.



Great for a celebration toast and as an aperitif! Suitable for any occasion to be remembered!