



ANIMAPURA - PAS DOSÉ MILLESIMATO BIO

FRANCIACORTA D.O.C.G.
90% CHARDONNAY
10% PINOT NERO
VARIABLES DEPENDING
ON VINTAGE

MATURATION SUR LIES: 36 MONTHS MINIMUM
POST DISGORGEMENT REFINEMENT: 6 MONTHS MINIMUM
ALCOHOLIC CONTENT: 12-12,5% VOL
SIZES: 750 mL

Noble Franciacorta, a cuvée of ambitious Chardonnay and Pinot noir, where there is no dosing of sugars that normally occurs after disgorging (hence "pure soul"). The result is a dry, pure taste, devoid of sweet sensations. A crystal clear, chiseled and very long-lived wine; ambitious and appreciated even by the most experienced.

TASTING NOTES



COLOUR: Brilliant and bright, with fine perlage.



AROMA: a fresh, floral component is initially denoted, then more complex and mineral as the wine ages. Very crystalline.



TASTE: played on mineral and refined sapidity; lively and rich.

FOOD PAIRING: savory-tasting dishes: seafood dishes such as crudités, oysters and carpaccio, fine fish from the sea and fresh water.