

Wines from the heart of Salento



FEUDI DI GUAGNANO

Animè

Sparkling White IGT Salento

TASTING NOTES

Straw-coloured wine with pale green highlights. Intense and fruity fragrance; green apple in the mouth with a mineral finish.

DESCRIPTION > PRODUCTION METHOD

ORIGIN OF THE NAME

The name is synonymous with liveliness and freshness, the same that can be found in this wine; it is suitable to give life to every kind of feast.

PRODUCTION ZONE AND HARVEST TIME

Itria Valley - Manual harvesting on the second ten days of September.

AT THE WINERY

The must is always kept at controlled temperature. This wine is obtained following the Charmat method.

AGEING POTENTIAL

This wine is ready about two months after the bottling. Its organoleptic properties remain unaltered for at least two years.

ADDITIONAL INFORMATION > TECHNICAL SHEET

WINE PROFILE

Grape Variety: Verdeca

Alcohol: 11% by vol.

Yield per hectare: 13,000 bottles (5,000 vines per hectare)

Age of the vines: 25/30 years old

Vine Cultivation Method: cordon training

