



Vergani

ANIMA PROSECCO ROSÉ BRUT PROSECCO DOC L'ANIMA DI VERGANI



Prosecco DOC Rosé Brut, L'Anima di Vergani, Veneto, Italy

Taste



Dry

Sweet



Fruity / Soft

Spicy / Herb



Light

Heavy / Rich

Vintage

2024

Notes

Beautiful pearly pink; The nose is rich in fruity scents with distinct hints of wild strawberries, apples, white peach, and floral notes of peach blossom. Lively, fresh and delicate on the palate with fine perlage.

Accompanying

Excellent as an aperitif, it is a versatile foamer that goes well with cold and light dishes.

Vinification

Glera and Pinot Noir are harvested separately. To extract the colour, the Pinot Noir undergoes a pre-fermentative maceration period of about 12-16 hours. After completion of the 1st fermentation, both wines obtained are blended and fermented for the 2nd time according to the Martinotti method, this is where the perlage is created. This process takes an average of 2 months.

Grape varieties

85% Glera, 15% Pinot Noir

Alcohol

11.5%

Format

75 cl

L'ANIMA DI VERGANI

As long as I can remember, wine and everything connected with it has dominated my life. I grew up in an effort to always find something special, exclusive. Together with our long-standing producers in Italy and young, innovative winemakers, I am now realising my idea of "L'ANIMA DI VERGANI". These are wines that are selected on site and whose development I personally accompany until their completion. I vouch for the fact that you can only buy these wines in first-class restaurants, designated specialist shops and of course in our Enoteca.