



Animè

FRIZZANTE BIANCO IGT SALENTO

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

Grape variety:
Verdeca - Fiano

Alcohol:
11,5% by vol.

Yield per hectare – age of the vines:
13.000 bottles (5.000 vines per hectare) – 25/30 years old

Vine cultivation method: cordon training

At the winery:
the must is always kept at controlled temperature.
This wine is obtained following the Charmat method.

Ageing potential:
ready to be drunk about two months after the bottling.
Its organoleptic properties remain unaltered for at least two
years.


**FEUDI DI
GUAGNANO**
VINI dal Cuore del Salento

feudiguagnano.it
