



# LE MONDE

## ANIMO



**Grape Variety:** White grape varieties

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**Type:** White wine

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**Type of terrain:** Clayey, calcareous, rich in microelements

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**Training System:** Guyot

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**Vine density:** 4,300 plants/Ha

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**Harvest Time:** September

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**Vinification:** Harvested by hand into small crates, then naturally dried for several weeks. The grapes are then carefully selected, destemmed, and gently pressed using a vertical press. Fermentation and aging occur in small barrels of various types of wood, lasting 18-24 months.

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**Ageing potential:** 15-20 years

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**Alcohol Content:** 13%

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**Serving Temperature:** 10 – 12 °C

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**Presentation:** 0.50 cl

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**Color:** Bright golden yellow

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**Aroma:** The bouquet recalls sweet notes of matured chestnut honey and dried fruit. Distinct aromas of dried apricot, walnuts, and figs stand out.

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**Flavour and Taste:** On the palate, it is harmonious, never cloying, with a long persistence accompanied by a fresh and savory mineral note. It reveals hints of honey, candied fruit, and ripe fruit.

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**Food Pairing:** Ideal with traditional Friulian desserts. Pairs beautifully with blue cheeses accompanied by fruit preserves or jellies. Excellent as a meditative wine.