

PERLENA VESPAIOLO SPUMANTE
MILLESIMATO EXTRA DRY D.O.C.

DATA SHEET



Denomination

Perlena Vespaiole spumante millesimato extra dry D.o.c.

Grape Variety

Vespaiole 100 %

Area of production

Vineyards situated in the hills of Breganze

Extension

1.5 Ha

Grape production

110 quintals per hectares

Production for year

12000 bottles

Winemaking process

First Fermentation in stainless steel tanks at a temperatures of 16 to 18 ° C for around 10 to 15 days. Second fermentation with Charmat method in pressure tank at a temperatures of 13° C.

Alcohol

Charmat in autoclave

Acidity

5.5 g/L

Colour

Light yellow

Aroma

A very fine and intense bouquet of flowers and yellow fruits, as peach, banana and apple.

Palate

Tiny bubbles with a frothy feel on the palate.

Serving

Ideal as aperitif, during whole meal, in particular with fish or shellfish .

Temperature of serving

8-10° C

Notes

It takes his name from "San Giorgio di Perlena", a pretty small village situated closed to Col Dovigo winery.