



PERLAPP ROSÉ

Denomination:	Perlapp rosé
Type:	Spumante Extra Dry
Grapes:	White and red berried grapes
First year of production:	2014
Area:	Italy

THE VINEYARD

Soil type:	Clay and calcareous, not very deep
Altimetry and exposure:	50 m a.s.l.
Vineyards age:	15 years
Plantation system:	Guyot - Sylvoz
Harvest:	Hand and machine picking

THE CELLAR

Vinification:	In white and red, using Martinotti (Charmat) method
Alcohol by Vol:	10,5 %
Sugar:	15 g/l

THE TASTING

Colour:	Pink tending to cherry-colour
Olfaction:	Fruity, fine and delicate
Texture:	Harmonious with a tannic finish

THE SERVICE

Service temperature:	8 - 10 °C / 46,4 - 50 °F
Food pairing:	Perfect for Valentine's Day, Mother's Day and any day with your friends! Excellent as aperitif in summertime, with finger food, fish dishes and cheeses
Best consumed within:	12 - 18 months

PACKAGING

Bottled in extremely lightweight transparent bottle (only 550g), with the 'Remove Here' flap is possible to separate the plastic sleeve (a new kind of label, that covers and decorates all the bottle) from the glass, in order to facilitate the recycling

