



PERLAPP WHITE

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| Denomination: | Perlapp white |
| Type: | Spumante Extra Dry |
| Grapes: | White berried grapes |
| First year of production: | 2012 |
| Area: | Italy |

THE VINEYARD

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| Soil type: | Clay and calcareous, not very deep |
| Altimetry and exposure: | 50 - 250 m a.s.l., south exposure |
| Vineyards age: | 6 - 15 years |
| Plantation system: | Sylvoz |
| Harvest: | Hand and machine picking |

THE CELLAR

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

THE TASTING

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| Colour: | Pale straw yellow |
| Olfaction: | Green apple and wildflowers scents |
| Texture: | Harmonic, persistent body, smooth and sweetish |

THE SERVICE

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| Service temperature: | 8 - 10 °C / 46,4 - 50 °F |
| Food pairing: | As aperitif but especially for parties with friends! |
| 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

