

PERLA FRIZZANTE

CHARACTERISTICS

Perla is a sparkling wine which makes a superb aperitif. It is a good all-round wine, although it expresses its best when accompanying light dishes, especially soft cheeses and shellfish, or marinated scampi or fish. Pale straw-yellow in colour, it has a subtle, fine perlage. The bouquet reveals elegant aromas of white flowers and subtle hints of fruit, with a light note of dried hay; slender and dry on the palate, it is well-rounded and balanced.

PROFILE CONTENTS

grape varieties	White
appellation	IGT Marca Trevigiana
year of planting	2004/2008
soil	gravelly clay/sand and silt
vine spacing	1.00 x 2.80 m
pruning	sylvoz
yield/hectare	14 t
alcohol content	11.00 vol.%
residual sugar	15 g/l
acidity	4.60 g/l
ph	3.26
pressure	2.5 bar

VINIFICATION

Manual harvest at optimum technological ripeness, crushing-destemming, pressing, cold settling and addition of cultured yeasts. Controlled cold fermentation at 14° C. Fermentation is followed by racking, light clarification to stabilise the proteins and subsequent filtration. Bottling is performed after second fermentation in steel pressure tanks (autoclaves), where the internal pressure increases for a month to around 2.5 atm until fermentation is complete. The wine is then clarified before final filtration.

BOTTLE TECHNICAL INFO

cl. 75 | screw cup



ONLINE DATA SHEET



BOTTLE EAN CODE



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BOX ITF CODE



18032535560390



fine wines since 1427
only organic wines since 1987
only vegetarian and vegan wines since 2007
no added sulphites wines since 2009
resistant varieties since 2015

experience matters



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