



# PERLE D'UVA vino frizzante IGT Friuli Venezia Giulia



**Grape Variety** 30% Pinot Grigio, 30% non-aromatic Sauvignon, 30% Chardonnay, 10% Ribolla (must for refermentation)

**Vineyard Location** Bassa Friulana in the province of Udine/Cormons - Zegla

**Soil** Marls and sandstones that form the hills and clays resulting from their slow disintegration

**Training System** Casarsa/cordon spur/guyot

**Vine Density** 3000 plants/ha

**Yield Per Hectare** 6000-8000/kg

**Vineyard Size** 1 hectare

**Annual Production** 2-3000

**Harvest** Second week of September

**Vinification** Wine made from cuvées of different vintages, refermentation in the bottle using grape must and then disgorgement "a la glace" just before sold

**Aging** Steel vat and bottle. This wine ages well and can be kept for many years

**Alcohol Vol** 12.00 %

**Perlage** Persistent, non-aggressive

**Color** Straw yellow with green rims

**Aroma** Broad, complex, and balanced, then opens up to become fruity after a few moments in the glass.

**Taste** The palate is lively but rich, consistent and very well balanced. The carbon dioxide, which is retained by the remarkable structure comes out slowly without aggressiveness and is pleasantly creamy.

**Food Pairing** Off the table as a drink or aperitif, chilled in a cup capable at the table, it pairs well with all courses that require a white wine with fine-flavored courses especially fish-based

**Serving Temperature** 6 - 10° C / 43 - 50 F

**Type Of Cork** Bottle cap - "a la glace" disgorgement

