



Italia

Veneto

PERLAPP



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| Denomination: | Perlapp white |
| Type: | Spumante Extra Dry |
| Grapes: | Glera and Incrocio Manzoni |
| First year of production: | 2012 |
| Area: | Veneto |

the vineyard

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| Soil type: | clayey and calcareous |
| Altimetry and exposure: | 250 mt a.s.l. - south exposure |
| Vineyards age: | 6 - 15 years |
| Yield: | 180 q/ha |
| Breeding system: | double arched cane |
| Harvest: | hand picking |

the cellar

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| Vinification: | in white, using Charmat method. The wine undergoes secondary fermentation in stainless steel tanks. |
| Packaging: | extremely lightweight bottle (only 550g) where with the "Remove Here" flap is possible to separate the sleeve (a new kind of label that covers and decorates all the bottle) from the glass bottle in order to help the recycling. |
| Volume: | low content of alcohol 10,5% vol. |
| Sugar: | 15 g/l |

the tasting

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| Colour: | pale straw yellow |
| Flavour: | fruity with flavour of green apple and field flowers |
| Taste: | harmonic taste of green apple, persistent body, smooth and semi-sweet |

the service

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| Food pairing: | party with friends! |
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