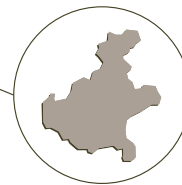


# PERLAGE

— WINERY —



Italia



Veneto

## PERLAPP ROSÈ



<b>Denomination:</b>	Perlapp Rosè
<b>Type:</b>	Spumante Extra Dry
<b>Grapes:</b>	70% Merlot e 30% Sangiovese
<b>First year of production:</b>	2013
<b>Area:</b>	Veneto

### the vineyard

<b>Soil type:</b>	clayey and calcareous
<b>Altimetry and exposure:</b>	50 mt a.s.l. - plain
<b>Vineyards age:</b>	15 years
<b>Yield:</b>	180 q/ha
<b>Breeding system:</b>	guyot
<b>Harvest:</b>	hand picking

### the cellar

<b>Vinification:</b>	in white, using Charmat method with direct pressing of red grapes. The wine undergoes secondary fermentation in stainless steel tanks.
<b>Packaging:</b>	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.
<b>Volume:</b>	low content of alcohol 10,5% vol.
<b>Sugar:</b>	15 g/l

### the tasting

<b>Colour:</b>	pink tending to the cherry color
<b>Flavour:</b>	fruity, fine and delicate
<b>Taste:</b>	dry and harmonious with a tannic finish

### the service

<b>Food pairing:</b>	perfect for Valentine's Day, Mother's Day and any day with your girlfriends! Excellent as aperitif in summertime, with finger food, fish dishes and cheese
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