



PERLAPP WHITE

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

THE VINEYARD

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

Vinification:	In white, using Martinotti (Charmat) method
Volume:	10,5%
Sugar:	15 g/l

THE TASTING

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

THE SERVICE

Service temperature:	8 - 10 °C
Food pairing:	As aperitif but especially for parties with friends!
Shelf life:	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

