



## PERLAPP ROSÉ

<b>Denomination:</b>	Perlapp rosé
<b>Type:</b>	Spumante Extra Dry
<b>Grapes:</b>	White and red berried grapes
<b>First year of production:</b>	2014
<b>Area:</b>	Italy

### THE VINEYARD

<b>Soil type:</b>	Clay and calcareous, not very deep
<b>Altimetry and exposure:</b>	50 m a.s.l.
<b>Vineyards age:</b>	15 years
<b>Plantation system:</b>	Guyot - Sylvoz
<b>Harvest:</b>	Hand and machine picking

### THE CELLAR

<b>Vinification:</b>	In white and red, using Martinotti (Charmat) method
<b>Volume:</b>	10,5 % vol.
<b>Sugar:</b>	15 g/l

### THE TASTING

<b>Colour:</b>	Pink tending to cherry-colour
<b>Olfaction:</b>	Fruity, fine and delicate
<b>Taste:</b>	Harmonious with a tannic finish

### THE SERVICE

<b>Service temperature:</b>	8 - 10 °C
<b>Food pairing:</b>	Perfect for Valentine's Day, Mother's Day and any day with your friends! Excellent as aperitif in summertime, with finger food, fish dishes and cheeses
<b>Shelf life:</b>	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

