



OTTANTACINQUE

Organic and vegan
Spumante Brut

Ottantacinque is a Brut sparkling wine made from white grapes cultivated according to organic farming principles.

The name pays tribute to 1985, the year Perlage was founded and the family vineyards received organic certification—symbolizing a strong ethical commitment to the environment and a pursuit of excellence. Elegant and harmonious, Ottantacinque reflects Perlage's philosophy even in its packaging: the bottle is lighter (550g instead of 750g), reducing environmental impact.

A mindful toast that combines sustainability and pleasure in every glass.

Certified



Corporation

Type: Spumante Brut
Grapes: White grapes
Area: Italy



VINEYARD

Soil type: Clayey, moderately calcareous, shallow

Vineyards age: 6 - 15 years

Training system: Sylvoz

Harvest: Mechanical



SERVICE

Serving temperature: 8 - 10 °C

Food Pairings: Perfect as an aperitivo, it pairs well with light first courses, fish-based dishes, or vegetables.

CERTIFICATIONS



VEGAN



CELLAR

Vinification: White winemaking, sparkling using the Martinotti (Charmat) method.

Alcohol content: 10,5 % Alc./Vol.

Residual Sugars: 10 g/l



TASTING

Colour: Pale straw yellow with greenish reflections.

Olfaction: Tropical fruit (mango, papaya, pineapple) with delicate notes of white flowers.

Taste: Balanced, savory, and persistent, with an easy-drinking quality.