

Perla Dolce



SWEET SPUMANTE



GRAPE: Malvasia di Candia Aromatica

ALCOHOL CONTENT: 6% Vol.

IN THE VINEYARD:

AVERAGE ALTITUDE: 250 s.l.m.

GROUND: Calcareous - clayey soil

FARMING SYSTEM: Guyot

HARVEST TIME: Second decade of August

IN THE CELLAR: After a soft pressing in the absence of oxygen, the must, still sweet, is stored in autoclaves at a controlled temperature where, with the help of selected yeasts, it will become spumante.

IN THE CHALICE: The dense, soft and delicate foam opens onto an intense yellow color with golden and brilliant shades. Approaching the glass to the nose we find a large bouquet of wisteria, pear and exotic fruit notes. Enjoying a sip, we are enveloped by the effervescence, which then leaves room for sweetness, supported by a good acidity. It matches good with delectable sweets and Christmas sweets, sweet blue cheeses and berry jam.

SERVICE TEMPERATURE: 6°C

FIRST HARVEST: 1992

PRODUCT FORMATS: 0,75 LT