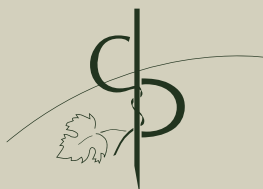


CANTINA  
COL DOVÌGO



BREGANZE



# PERLENA BRUT

## Technical data sheet

### Denomination

Vespaiole spumante brut D.O.C.

### Grape variety

100% Vespaiole.

### Area of production

Col Dovigo own vineyards in the hills of Breganze, it takes the name of San Giorgio di Perlena, a small village on the top of a hill.

### Type of cultivation

Double-arched cane.

### Winemaking process

Handpicked grapes, immediate separation of the skin from the must and soft pressing. Static decantation and filling of selected yeasts. The fermentation takes place at a maximum temperature of 16°C. Aging for 4 months on noble lees. Second fermentation with Charmat method in pressure tank at a temperatures of 13°C.

### Alcohol

11,5%

### Sugar content

8 g/l

### Acidity

6,6 g/l

### Color

Straw yellow.

### Aroma

Intense, with aromas of citrus and almond.

### Taste

Perlage is tiny and persistent. Very fresh, the balance between sweetness and acidity is very harmonious.

### Food matching

Ideal as aperitif, during whole meal, in particular with fried fish, Baccalà and asparagus with eggs.

### Suggestions for service

Temperature of service: 4-6°C, open the bottle on the same moment of the service.

### Available sizes

0.750 lt - 1,5 lt