

CANTINA
COL DOVIGO



BREGANZE

PERLENA EXTRA DRY

Technical data sheet



Denomination

Vespaiole spumante millesimato extra dry 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

13 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 fish or shellfish.

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