

Perla

Frizzante

“Armonie”

Harmony entails encounter. In the Historical Park, different species interact, supporting each other and maintaining the balance of the ecosystem in an endless cycle. The path within the Historical Park is, in fact, a ring. The same is true of wines: harmony requires the coming together of sweetness and acidity, of a fine but persistent perlage and aromatic complexity, of a discreet body and a pleasant but measured aftertaste. The same geometric shape also evokes sparkles, the true queens of this family.

Characteristics

Perla is a sparkling wine which makes a superb aperitif. It is a good all-round wine, although it expresses its best when accompanying light dishes, especially soft cheeses and shellfish, or marinated scampi or fish.

Pale straw-yellow in colour, it has a subtle, fine perlage.

The bouquet reveals elegant aromas of white flowers and subtle hints of fruit, with a light note of dried hay; slender and dry on the palate, it is well-rounded and balanced.

Profile Contents

grape varieties	White
appellation	Table
year of planting	2004/2008
soil	gravelly clay/sand and silt
vine spacing	1.00 x 2.80 m
pruning	sylvoz
yield/hectare	14 t
alcohol content	11.00 vol.%
residual sugar	12 g/l
acidity	4.60 g/l
ph	3.26
pressure	2.5 bar

Vinification

Mechanical harvest at optimum technological ripeness, crushing-destemming, pressing, cold settling and addition of cultured yeasts. Controlled cold fermentation at 14°C.

Fermentation is followed by racking, light clarification to stabilise the proteins and subsequent filtration. Bottling is performed after second fermentation in steel pressure tanks (autoclaves), where the internal pressure increases for a month to around 2.5 atm until fermentation is complete. The wine is then clarified before final filtration.

BOTTLE TECHNICAL INFO

cl. 75
screw cap



ONLINE DATA SHEET



BOTTLE EAN CODE



8 032535 560393

BOX ITF CODE



18032535560390



GIOL

fine wines since 1427

only organic wines since 1987

only vegetarian and vegan wines since 2007

no added sulphites wines since 2009

resistant varieties since 2015

experience matters



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