

Perla

Spumante Brut

“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 Spumante is a sparkling white wine, ideal for drinking in company and perfect as an aperitif. Versatile, it can be drunk through the meal, and is best with light dishes of fresh cheese, vegetables, shellfish or fish carpaccio. In the glass it is a pale straw yellow, with a fine persistent perlage that exalts its liveliness. It delights the nose with fresh, delicate aromas: white flowers, fruity notes of green apple and citrus, with hint of grass that recalls freshly mown hay. Fresh, dry and pleasantly balanced on the palate, it has a lively, well-orchestrated mouthfeel that invites further drinking.

Profile Contents

grape varieties	Cuvée (white grapes)
appellation	White IGT
year of planting	2015
soil	mostly clayey-loamy/sandy-loamy
vine spacing	1.00 x 2.80 m
pruning	sylvoz
yield/hectare	14 t
alcohol content	11.00 vol.%
residual sugar	10 g/l
acidity	4.60 g/l
ph	3.26
pressure	5 bar

Vinification

We produce our wine with passion and care, starting with grapes harvested when perfectly ripe, at their height of freshness and aroma. After harvesting, the grapes are gently crushed and pressed to give a clear, fragrant must. The must is left to rest at a low temperature and then fermented with selected yeasts, maintaining a controlled temperature of 14°C. This slow, gentle process preserves all the wine's aromatic finesse. Once fermentation is completed, the wine is racked and lightly clarified to make it stable and harmonious. After careful filtering, it is ready for the liveliest stage of the process. Refermentation takes place in pressurised vats following the Martinotti method and lasts about a month. This is when the wine takes on its elegant sparkle and lively character. Once refermented, the wine is filtered and bottled, ready to be shared and enjoyed in good company.

BOTTLE TECHNICAL INFO

cl. 75
natural cork



BOTTLE EAN CODE



8 032535 560478

BOX ITF CODE



1 803253 5560475



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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