

LABEL: PERLA BIANCA

DENOMINATION: TREBBIANO D'ABRUZZO DOC

GRAPES:

This wine is produced with grapes of ancient selected varieties cultivated on an old vineyard located in Nocciano's area, following the principles of biological farming. The grapes used are TREBBIANO (85%) and MALVASIA (15%).

VINTAGE:

Grapes are picked by hand during the end of September depending on the grapes' complete biological ripeness, whose evaluation is based on sugar degrees, pH, total sourness and polyphenolic potential.

Grapes are picked by hand, respecting their wholeness and their organoleptic peculiarities that will come out with the wine.

WINEMAKING:

Winemaking is carried out in respect of tradition and observing the most up-to-date white winemaking methods.

A brief *cryomaceration* is made once the best grapes are selected and derasped, with this process the skins are kept in contact with the must at a temperature of 15-18°C for about 8-10 hours.

This process helps the extraction of the skins' noble elements that will bring wine's personality. After that, a soft pressing is performed and the so called flower must is decanted for about 10-12 hours. The limpid must is then let ferment in small French oak barrels (barriques) at a temperature of about 20-23°C. Once the alcoholic fermentation is finished, a malolactic fermentation is caused by the inoculation of malolactic bacteria. The wine is kept refining in barriques on its dregs for 12 months, until it is ready to be bottled, and during this time periodic *batonages*, namely a mixing up of the dregs, are performed to achieve the homogeneity of the body and the right organoleptic development of the wine. Once refining has come to an end, the wine is decanted, filtered and bottled.

The rules required by the regulation for biological wine production are observed during all winemaking's stages to assure and protect wine's genuineness and healthiness.



ORGANOLEPTIC PECULIARITIES:

COLOUR

Intense yellow straw

BOUQUET

Remarkably articulated, with note of exotic fruits and sensations of vanilla and spices

FLAVOUR

Fresh and sapid, well balanced, full-bodied and persistent

FOOD MATCHING

Ideal with main course, fish and soft cheeses, excellent for meditation

SERVICE

Serve it at a temperature of about 10-12°C, uncork the bottle just before consumption

PRESERVATION

Preserve the bottle in a fresh place at a temperature of 8-10°C and place it in horizontal position.

ALCOHOL 13,5% Vol.