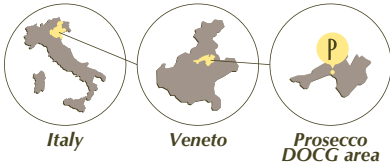
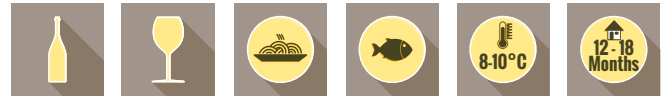


**PERLAGE**  
*le Bio Bollicine*  
• 1985 •



# CANAH

## Valdobbiadene Prosecco Superiore DOCG Brut



<b>Denomination:</b>	Conegliano Valdobbiadene Prosecco Superiore DOCG Brut
<b>Type :</b>	Spumante Brut
<b>Grapes:</b>	100% Glera
<b>First year of production:</b>	1995
<b>Area:</b>	Refrontolo - Veneto

### the vineyard

<b>Soil type:</b>	morein hill, calcareous
<b>Altimetry and exposure:</b>	250 mt a.s.l. - south exposure
<b>Vineyards age:</b>	15-20 years
<b>Yield:</b>	135 q/ha
<b>Breeding system:</b>	sylvoz/doubled arched cane
<b>Harvest:</b>	hand picking

### the cellar

<b>Vinification:</b>	white wine making using Charmat method. The wine undergoes secondary fermentation in stainless steel tanks. Brut version
<b>Volume:</b>	11,5% vol
<b>Sugar:</b>	10 g/l

### the tasting

<b>Colour:</b>	pale straw yellow with green reflection
<b>Flavour:</b>	fruity with flavour of green apple, citrus and field flowers
<b>Taste:</b>	harmonic taste of green apple, persistent body

### the service

<b>Food Pairing:</b>	it is perfect as aperitif or as accompanying to meals such as risotto and shellfish. It can be served at the end of the meal with any dessert not too sweet, such as tarts, strudels or muffins
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