

## Prosecco Frizzante 'Sora Loc', Perlage

Valdobbiadene, Italy



<b>Product code</b>	PEo2NVSC
<b>Grapes</b>	Glera
<b>Country</b>	ITALY
<b>ABV%</b>	11
<b>Case Size</b>	6
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	Perlage Vini
<b>Vintage</b>	NV



Organic



Vegan



Vegetarian

**PERLAGE**  
— WINERY —

## Producer

Originally recognised globally as one of the world's first and foremost organic/biodynamic wine producers, Perlage have, for many years, been producing some stunning still wines. Respectful of their origins, Perlage follow an historic path created by nature, respected by generations, producing natural wines of purity and finesse.

## Tasting Notes

Pale straw yellow, clear and bright with a fine perlage Fruity with ripe apple and apricot scents Fresh, long and persistent with a pear flavour

## Viticulture

The vineyard area extends through the band of hills of the Province of Treviso in the Veneto region in northern Italy and encompasses the area between the towns of Conegliano and Valdobbiadene. The soils are alluvial and the altitudes range from 50-250 metres. The climate is Mediterranean with hot summers and mild winters although the altitude of some the vineyards provides significant diurnal fluctuation. The Glera vines for this wine are aged between 9-15 years old and are farmed organically. Harvesting is done by hand.

## Winemaking

Soil type: Alluvial origin, Altimetry and exposure: 50 - 250 m a.s.l., south exposure Vineyards age: 10 - 15 years Plantation system: Double-arched cane / Sylvoz Harvest: Hand and machine picking