

Valdobbiadene Prosecco Superiore 'Col di Manza', Perlage

Valdobbiadene, Italy



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 with green reflections Floral (rose, wisteria and wildflowers) and fruity (ripe golden apple and peach)
Harmonic, velvety, good body and persistence

Viticulture

The Valdobbiadene DOCG 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 Glera grapes for this wine are grown in Farra di Soligo, Treviso where the soils are sand over limestone and the altitude is 250 metres with a south eastern exposure. The climate is Mediterranean with hot summers and mild winters although the altitude of the vineyards provides significant diurnal fluctuation. The vines for this wine are aged 18 years old and are farmed biodynamically. Harvesting is done by hand.

Winemaking

Soil type: sandy and calcareous, Altimetry and exposure: not very deep 250 m a.s.l., south exposure Vineyards age: 20 years
Plantation system: Guyot - Sylvoz Harvest: Hand picking

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| Product code | PEo6NVSC |
| Grapes | Glera |
| Country | ITALY |
| ABV% | 11.5 |
| Case Size | 6 |
| Closure Style | Mushroom Cork |
| Producer | Perlage Vini |
| Vintage | 2024 |



Organic



Vegan



Vegetarian

PERLAGE
— WINERY —