



coltiviamo sogni



EXTRA BRUT LA PERLA

Alpi Retiche IGT Spumante Metodo Classico

Production area: Valtellina, Tresenda di Tegliò, La Perla vineyard

Variety: Pignola valtellinese, a red grape indigenous to Valtellina

Alcohol content: 12,5% vol.

Residual sugars: 2-3 g/L

Harvest: manual, in 10-12 kg crates

Vinification: The grapes are harvested, destemmed and crushed. The must obtained by gentle pressing is immediately cooled to 0-2°C. Air is pumped into the must daily for a period of approx. 10 days. This technique, known as hyperoxidation, oxidises in advance all the substances that could oxidise at a later stage, therefore guaranteeing the wine a longer life. After cold static decanting, the fermentation of the must begins, maintaining a temperature of 15/16°C. This is followed by malolactic fermentation, cold stabilization and bottle fermentation.

Aging: 24 months on the lees