



MARCUZZO VINI



PERLIN FRIZZANTE

Straw yellow colored sparkling wine, floral, fruity, fresh and pleasantly round.

Complex pronounced aromas, reminiscent of exotic fruit and on the palate, a citrus note of candied fruit. At the finish a sapid mineral note closes the bouquet.

Type of product: Sparkling white wine

Alcohol: 12% Vol.

Production area: Province of Treviso (Veneto)

Grape Variety: Verduzzo Trevigiano and Sauvignon i.g.t. Veneto

Agronomic characteristics:

The vineyard is cultivated on medium-textured almost clayey soil, exposed towards the southeast. Using Guyot and Silvoz training system, with a density of 4500 plants per hectare. The fertilization is organic, integrated with phytosanitary defense.

Production process:

The harvested and destemmed grapes are placed in a tank with a controlled temperature of 8-10 ° C, after 4-6 hours the grape must is separated from the skins, the skins are then softly pressed and the grape must starts its fermentation in stainless steel tanks with a controlled temperature of 18 ° C. When fermentation is completed the decanted wine rests in a tank for about 2 months. After this period the wine is ready to be put on the market or bottled.

Food Pairing: Excellent as an aperitif, at the end of a meal, with snacks and between meals. Try it with cakes and cream pastries.

Serving temperature: 10 ~ 12

