



# PERLENA

A GLASS OF SPARKLING WINE IS SYNONYMOUS OF ELEGANCE AND JOY. PERLENA MARKED BY LUCIO STEFANI IS EVEN MORE. FINE AROMA WITH ALMONDS HINTS GIVES YOU A PLEASANT SENSATION OF FRESHNESS. IT IS PERFECT AS APERITIF AND FOR FISH COURSES.

## COLOR

Light yellow

## SMELL

Intense, fruity with almonds hints

## PALATE

Velvety, pleasant freshness sensations; acidity and softness are well-balanced. Fine and persistent perlage.

## SERVING

Perfect for aperitifs, it is also suitable for fish courses, eggs and asparagus.

## SERVING TEMPERATURE

5-7 °C

## NOTES

This wine is part of "vespaiolo" wines, this name comes from the wasps, in Italian "vespe", which are attracted from the grapes when these are mature. In fact, when grapes are mature, they break out and let the must come out.

DENOMINATION	Perlena Vespaiolo spumante millesimato extra dry Doc
VINEYARD	Vespaiolo Autochthonous
PRODUCTION AREA	Vineyards on the hills of Breganze
EXTENSION	1,5 ha
GRAPE PRODUCTION	110 q/ha
ANNUAL PRODUCTION	8500 bottles
COULTIVATION FORM	Guyot
WINEMAKING PROCESS	First fermentation in stainless steel tanks at a temperature of 16/18°C for around 10/15 days. Second fermentation with Charmat method, in pressure tanks at a temperature of 13°C
ALCOHOL	11,5 %
ACIDITY	6,6 g/l

PACKING	TYPE	Cardboard box
	GROSS WEIGHT	10 kg (6 bottles)
	SIZE LxWxH	32x23x16

PALLET	TYPE	EPAL pallet
	PACKINGS PER LAYER	11
	LAYERS PER PALLET	6
	PACKINGS PER PALLET	66
	SIZE LxWxH	120x80x110* (*height changes based on the number of boxes)
	GROSS WEIGHT	660 kg
	PROTECTION	wrapped with ribbon