



La Perlina Moscato IGT

La Perlina, or “little pearl”, is inspired by the mythical past of the Mediterranean, from the sailors of Homer’s Odyssey to the Sirens that beckoned them. The sea was full of hope and danger, adventure and romance – qualities which animate this beautiful Moscato from Italy. Made from hand-selected grapes grown on coveted, high-altitude sites. A delicately sweet white wine with soft, pearl-like bubbles.



LOCATION

Region: Veneto, Italia.
Appellation: Colli Euganei.



SOIL

Clay and volcanic rock.



ESTATE

Lovo (Terre Gaie).



VINE

Vine training: Spurred Cordon.
Yield: 1.5 bottles per plant.
Density of plants: 4,500 per hectare.



WINEMAKER

Salvatore Lovo.



VINIFICATION

Temperature controlled tanks.
Refrigerated fermentation until alcohol reaches 8%. Filtered and bottled.



VARIETALS

100% Moscato.



BARREL

No barrel aging.



RESIDUAL SUGAR

115 grams per liter.



MATURATION

1 month in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

8,000 cases.



ALCOHOL

8% by volume.



FOOD PAIRING

Almond biscotti, fig crostata with honeycomb and pavlova topped with fresh strawberries.



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