

RIBOLLA SPUMANTIZZATA

The brut Perusini, is produced from grapes of Ribolla Gialla and Chardonnay with a "long" charmat method (five months in an autoclave). The ribolla for its fresh varietal is a superb base for sparkling wine, to which the chardonnay adds body and aroma. The grapes from the hills, with the usual low yields and careful processing are the secret of this simple and very fruity sparkling wine.

**Vineyards:**

Classification:	Brut
Site:	Monte S.Biagio (hills of Gramogliano)
Terroir:	Loam
Exposure:	Sout-east / East
Grape:	85% Ribolla Gialla 15% Chardonnay
Vines per hectare :	4500 (average)
Pruning Technique:	guyot
Production per hectare:	6,5 tonnes (average).

Winery:

Early harvest in order to obtain a base for the spumante with good acidity and not too high alcoholic content (11 % Vol). Soft pressing, refrigeration and static decantation of the suspended parts, decanting of clean must, fermentation at controlled temperature (about 16°C) adding selected yeasts that increase the development of characteristic perfumes and fragrances. Then the wine goes through a „spumantizzazione“ with a „long“ Charmat method. After that the wine rests for 5 months on its yeasts for refining.

Tasting Notes:

Appearance: straw yellow

Perlage: fine and persistent

Nose: elegant, green apple, yeast and bread crust

Palate: delicate, fruity, round, fresh