



# PERLINETTO ANNIVERSARIO

## ROSÉ

### METODO CLASSICO

**Denomination:**

Vino spumante di qualità

**Dosage:**

Pas Dosé

**Area of production:**

Pievasciata, Castelnuovo Berardenga

**Grape variety:**

Pinot Nero 100%

**Height:**

420/480 meters a.s.l.

**Vineyard:**

Vallepiciola estate

**Type of soil:**

Limestone and clay with presence of galestro and alberese

**Plant density:**

5,000 vines per hectare

**Training system:**

Guyot

**Harvest:**

Second decade of August, 7 tons of yield per hectare

**Vinification:**

Soft pressing with inert gas and dry ice, alcoholic fermentation in steel tank with refinement on lees for 6 months.

**Ageing:**

Second fermentation in the bottle and refinement on lees for 60 months.

**Longevity:**

Between 5-10 years

**Total acidity:**

6,7 g/L

**Sugar residue:**

< 3 g/L

**Service temperature:**

6°-8° C

**Available formats:**

750 ml    1500 ml    3000 ml

**Tasting notes:**

Appearance: Pale pink color, fine and persistent perlage.

Nose: floral, citrus and ripe white fruit

Notes.

Palate: silky and smoothly sapid.

**Pairing:**

Oysters, caviar, raw fish and seafood are a Match made in heaven.

It also pairs well with soft and creamy cheeses.

## VALLEPICCIOLA

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