



coltiviamo sogni



## EXTRA BRUT LA PERLA

### Alpi Retiche IGT Spumante Metodo Classico

*Production area:* Valtellina, Tresenda di Teglio, La Perla vineyard

*Variety:* Valtellina pignola, a red grape indigenous to Valtellina

*Alcohol content:* 12,5% vol.

*Residual sugars:* 3 g/L

*Harvest:* manual, in 10-12 kg crates

*Vinification:* The grapes are harvested, destemmed and crushed. The must obtained by gentle pressing is immediately cooled to 0-2°C. Air is pumped into the must daily for a period of approx. 10 days. This technique, known as hyperoxidation, oxidises in advance all the substances that could oxidise at a later stage, therefore guaranteeing the wine a longer life. After cold static decanting, the fermentation of the must begins, maintaining a temperature of 15/16°C. This is followed by malolactic fermentation, cold stabilization and bottle fermentation.

*Aging:* 24 months on the lees