



VALLEPICCIOLA  
TOSCANA

# Perlinetto Rosé

METODO CLASSICO

## DENOMINATION

Vino spumante di qualità

## DOSAGE

Pas Dosé

## AREA OF PRODUCTION

Pievasciata, Castelnuovo Berardenga (SI)

## GRAPE VARIETY

Pinot Noir 100%

## ALTITUDE

420- 480 m. a.s.l.

## VINEYARDS

Vineyards of Vallepicciola

## TYPE OF SOIL

Limestone and clay with presence of marl and limestone

## DENSITY OF VINES

5.000 vines/ha

## TRAINING SYSTEM

Guyot

## HARVEST

Second decade of August; yield per hectare 70 quintals.

## VINIFICATION

Gentle pressing with inert gas and dry ice, alcoholic fermentation in steel with ageing on fine lees for 6 months.

## FINING

Second fermentation in the bottle and ageing on the lees for 60 months. At disgorgement, only a minimum dosage of "liqueur d'expédition" is added.

## AGEING POTENTIAL

10 - 15 years

## TOTAL ACIDITY

6,7 g/l

## RESIDUAL SUGAR

< 1 g/l

## SERVICE TEMPERATURE

6° - 8° C



## TASTING NOTES

Soft pink colour, reminiscent of onion skin.  
Fine and persistent perlage, floral and citrus notes. Long, savoury, enveloping sip.



## PAIRING

Oysters, raw fish, seafood and fried anchovies are a perfect match. It also goes well with soft, creamy cheeses.

## AVAILABILITY

750 ml  
1500 ml

VALLEPICCIOLA SOCIETÀ AGRICOLA S.R.L.

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