



San Simone[®]

SPUMANTI LINE

PERLAE NAONIS - Gold

Prosecco DOC BRUT Millesimato

CURIOSITY: Prosecco Doc represents freshness, fruity taste, fashion, fun. Hence, in 2012 we decided to “dress up” our classic Perlae Naonis Prosecco Doc Brut Millesimato with distinctive and stylish elegance using various colors.

Production Area: western part of Friuli region, in the center of Prosecco Doc area in the municipalities of Pasiano and Porcia. Alluvial soil, calcareous, rich of limestone and clay.

Grape Variety: 100% Glera.

Vineyards: double guyot training system, 3.500 plants per hectare, yield 120 ql/Ha.

Harvest Period: II/IV week of September.

Vinification: crushing, destemming and gentle pressing, white fermentation for 10 days in stainless steel tanks thermo-controlled (16-18°C), aging in stainless steel vats waiting for the sparkling process.

Sparkling Process: second fermentation in pressurized tanks for about 30 days at controlled temperature (14-16° C) until reaching 6 bar of pressure; the mass is then cooled to halt the fermentation and kept at a controlled temperature of 8-10° C for at least 3 months, to encourage the natural refinement in contact with the yeast deposited at the bottom of the autoclave; at the end of this phase it follows filtration and isobaric bottling.

Alcohol Content: 11,5% by vol.

Aging Potential: to be drunk immediately to enjoy the freshness or to be kept for 1-3 years.

Perlage: fine, delicate and persistent.

Colour: pale straw-yellow colour with greenish hints.

Nose: a complex fruity fragrance, inviting and spacious, from apples to pear, from apricots to citrus fruits and floral fragrances like wisteria and acacia with rose, with a pleasant note of glazed almonds aftertaste.

Palate: round, creamy, persistent, moderately alcoholic with freshness and vivacity, a soft flavor and lively acidity.

Food pairing: can be enjoyed throughout the meal, also with savory with a spicy component but is particularly recommended with prosciutto di San Daniele, speck of Sauris and chicory risotto.

Serving temperature: ideal at 4-6° C.

Suitable for vegetarians and vegans

