



PERLA NERA

I.G.T. VENEZIA GIULIA

From overripe Schioppettino native grapes. Ruby red with a garnet hue. This wine fascinates us with flavours of cinchona, mixed with peppers. Cinnamon, licorice, a balsamic hint where mountain pine emerges, sweet spices, star anise and mulberry jam. A complex wine, sweet but not sweet, velvety, elegant, firmly structured. Very long and coherent back palate. Environment friendly techniques used.



GRAPE VARIETY: 100% Schioppettino, native grape

SOIL: marl soil called "Ponka"

ALTITUDE: 100m on sea level

DENSITY: about 3500 plants/ha – 60q/ha

GROWING METHOD: guyot

HARVEST: hand harvest in crates



VINIFICATION: maceration on the skins with pumping over mixed with délestages

REFINING: in barrique / tonneaux and in bottle



ALCOHOL: depending on the vintage, it may vary from 14% to 15%

SERVING T°/F°: 18°C (64°F)



AROMA: Cinchona, mixed with peppers, cinnamon, licorice, sweet spices, star anise, mulberry jam and balsamic hint



TASTE: Bitter and sweet, velvety



PAIRINGS: Aged cheese or dark chocolate

BODY



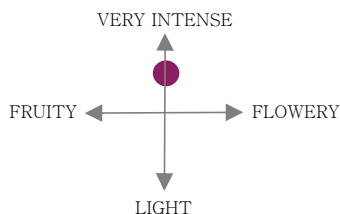
PERSISTENCY



TANNINS



SWEETNESS



PERLA NERA 2018

- VINOUS: 93/100
- GAMBERO ROSSO: 2 glasses

PERLA NERA 2016

- VINOUS: 93/100
- VINOWAY: Silver 90/100
- GAMBERO ROSSO: 2 glasses

AWARDS

