



VIGNA<sup>®</sup>  
PETRUSSA

RAISIN RED WINE

## 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**



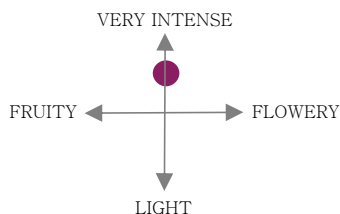
**PERSISTENCY**



**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

vino<sup>®</sup>



vinous

**VIGNA PETRUSSA**

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