



coltiviamo sogni



## EXTRA BRUT LA PERLA

### Vino 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

*Bottles produced:* 3000

---

La Perla di Marco Triacca  
Via Valgella 29b  
I-23036 Tresenda di Teglio (SO)  
+39 346 287 88 94

info@vini-laperla.com  
www.vini-laperla.com

La Perla di Marco Triacca  
Zalende 166  
CH-7748 Campascio (GR)  
+41 79 439 66 22