

PROSECCO PERKY D.O.C. TREVISO SPARKLING WINE BRUT

GRAPE: 100% Glera, grown exclusively in our estate vineyards

GROWING AREA CHARACTERISTICS

LOCATION: Hills of Susegana (Prosecco Superiore classic zone)

ELEVATION: 90 metres

ASPECT: South

SOIL PROFILE: Predominantly clay, on limestone structure

VINEYARD DENSITY: 4,000 vines per hectare

VINEYARD AGE: 15 years

HARVEST INFORMATION

VINEYARD YIELD: 135 quintals per hectare

HARVEST PERIOD: 10-20 September

VINIFICATION: after the clusters are pressed gently in pneumatic presses, the must is gravity-settled, then inoculated with cultured yeasts and fermented in temperature-controlled (19°C) stainless-steel tanks. The wine remains in steel for maturation sur lie for 3-6 months, depending on wine type.

SECONDARY FERMENTATION: Cultured yeasts are added to the wine, for a secondary fermentation in accord with the Martinotti-Charmat method. After additional maturation sur lie, the now-sparkling wine is stabilised, filtered, matured a further period in steel, and then bottled. This entire process requires over four months.

MATURATION IN STEEL PRESSURE TANK: 1-2 months

TECHNICAL ANALYSIS

Alcohol: 11.5% vol.

Residual sugar: 10 g/l

Acidity: 5.5 g/l

pH: 3.25

SENSORY PROFILE

Its very name, Perky, speaks volumes about this wine. This very latest version of Prosecco embodies everything one could want in a Prosecco--crisp acidity, roundedness, low alcohol, pronounced aromas, effervescence. It is, in fact, this last quality that is the particular hallmark of our new version, since we wanted a sparkling wine with a more subdued effervescence, so that the varietal aromas would emerge more clearly and the wine would gain in holding ability. Perky is Brut in style, but quite distinctive, in that the Glera's personality partners beautifully with the particularly youthful character of the wine, an effect heightened by the sweetness level, which, far from being predominant, actually supports the aromas in a very effective fashion. The wine's straw yellow announces its crisp freshness, experienced just a moment later in aromas of just-ripe apple and pear. On the palate, the first impression is the crispness that is so distinctive, as well as the wine's ability to hold. Perky makes a wonderful aperitif wine, partnering well with fried or savoury finger-food, and it is delicious with first courses of seafood (but hold the tomato), fried foods in general, and fresh cheeses. Uncork it on your boat, as the sun is gently setting.

ON THE WINE LIST:

Prosecco D.O.C. Treviso Spumante Brut 'Perky' – Feudi di Collalto



FEUDI DI COLLALTO

