



VIGNE REGALI

PRINCIPESSA PERLANTE GAVI DOCG - ESTATE BOTTLED

Production Area: Principessa Gavia single vineyard located in the classic Gavi zone.

Grape Variety: 100% Cortese.

Description: Pale straw in color and lightly effervescent, with a fresh nose of citrus and apple. Off-dry citrus flavors are followed by a crisp, clean finish.

Many consider Gavi Italy's premier dry white wine. Perlante captures the fresh, fruit-forward bouquet and elegant structure of Gavi yet has the vivaciousness of a light sparkle, or frizzante. The term "Perlante" refers to the delicate perlage of fine bubbles that is embodied in the wine.

The clean must from the first pressing is fermented off the skins at a controlled-temperature in stainless steel tanks and then cooled at 32°F during the last part of alcoholic fermentation. After the wine rests on its lees for 3 months, the fermentation ends at 64°F. During this last fermentation (15-day period), the carbon dioxide naturally produced by the process is fully integrated in the wine producing a slight, natural effervescence.

An attractive aperitif wine and excellent with a variety of light fish dishes, white meats, and grilled seafood.

UPC Principessa Perlante 750ml 0 80516 52704 8

