

# LE PERLE DI PAVONE Brut Rosé

2013

Vino Spumante di Qualità



## Wine Description

Fragrance, fruity with elegant notes of yeast; It is a unique taste experience! The perfect companion for your festive occasions, as aperitif or to accompany appetizers. 100% vegan!

Wine Type:	sparkling wine   rose   dry
Alcohol:	13 %
Residual Sugar:	1.15 g/l
Acid:	6.5 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	8 years

## Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	Vino Spumante di Qualità
Site:	Campo Levante, La Rosa dei Venti
Varietal:	Sangiovese 100 %   18 years 5000 plants/ha   5000 liter/ha
Sea Level:	450 - 500 m
Soil:	galestro limestone slate

## Weather / Climate

Climate:	mediteranian
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## Harvest and Maturing

Harvest:	handpicked   September 27   16 kg cask
Malolactic Fermentation:	no
Fermentation:	spontaneous with pied de cuve Sangiovese   steel tank   2100 L   28 day(s)   temperature control: yes   18 °C   50 % Sangiovese   small oak barrel   500 L   used barrel   28 day(s)   temperature control: yes   18 - 18 °C   50 %
Disgorgement:	Nov. 28, 2018   cold   mechanical
Riddling:	manual
Sulfur Added:	grapes
Bottling:	April 8, 2014   3065 bottles   Lot Number: L1404

## **Food pairing**

The perfect companion for festive occasions, as an aperitif or with appetizers.

## **Vintage 2013**

Seasonal weather conditions: A very rainy winter, with some snowfalls. Temperatures were sometimes low and chilly, and sometimes above average. The first part of spring was marked by abundant rainfalls and rather low temperatures, in any case somewhat below average. The vegetative phase started at the beginning of the third ten days, thus with a slight delay. (Consorzio Brunello di Montalcino)