

LE PERLE DI PAVONE Extra Brut 2016

Vino Spumante di Qualità



Wine Description

The special sparkling wine made from grapes of the Brunello terroir. A great Blanc de Noir from Montalcino. 60 months bottle-ageing on the fine yeast. A sparkling experience from 100% Sangiovese.

Wine Type:	sparkling wine white dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	7 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 % 21 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 15 kg cask
Grape Sorting:	manual
Malolactic Fermentation:	no
Fermentation:	spontaneous with pied de cuve Sangiovese small wooden barrel 500 L used barrel 28 day(s) temperature control: yes 18 - 18 °C 100 %
Disgorgement:	Nov. 21, 2022 cold mechanical
Riddling:	manual
Sulfur Added:	grapes

Food pairing

TENUTA CORTE PAVONE | Località Corte Pavone | 53024 Montalcino | Italy

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

Vintage 2016

Seasonal trend: The closing months of 2015 were rather dry, with practically no rainfall at all in December. Precipitations resumed in the new year, recording 120 mm over the month. Temperatures in January were average for the time of year, recording minimums of - 6°C and peaks of around 10°C. February enjoyed a similar seasonal trend, with night-time temperatures always around zero and peaks of about 10°C. Total rainfall in February: 150 mm. There was almost no snow at all, with just one very light episode on the 20th of January. Early spring: March was characterised by average rainfall for the period, with a total of about 70 mm. Temperatures were within the average seasonal range with fluctuations between - 2°C and 15°C. August and ripening: The month of August was characterised by little rain, concentrated at the beginning and end of the month, for a total of about 70 mm. There was an important temperature range, with maximum temperatures of 26°-28°C, with peaks of 32°C during the day and minimum temperatures of 15°-16°C at night, falling in some cases as far as 12°C. Ripening was therefore slow, which is very important for both the aromas and the quality of the tannins. The important temperature ranges also influenced the ripening of the skins, concentrating the aromas and dry extract, ideal characteristics for excellent quality production. September and harvest: The first week of September recorded just one day of rain, on the 6 th, when about 15 mm of rain fell. Rainfall then resumed in the middle of the month, recording about 80 mm between the 16th and 20th. Maximum temperatures remained close to 30°C in the first half of the month, before falling to an average of 25°C in the second half. The night-time temperature range remained significant, with monthly average temperatures below 15°C. These conditions, combined with good ventilation, allowed a healthy grape harvest with important organoleptic characteristics. The first harvesting operations took place around the middle of the month, in the south-west area. (Consorzio Brunello di Montalcino)