



San Simone[®]

SPUMANTI LINE

PERLAE NAONIS Millesimato Cosmo

Cuvée Blanc de Blancs BRUT

CURIOSITY: Perlae Naonis Spumante Brut is a Cuvée of Glera and Chardonnay in COSMO LIMITED EDITION, puts together quality with stylish packaging, fresh and eye catching.

Production Area: western part of Friuli region, in the center of Prosecco Doc area in the municipalities of Pasiano and Porcia. Alluvial soil, calcareous, rich of limestone and clay.

Grape Variety: Glera and Chardonnay.

Vineyards: guyot training system, 3.500 plants per hectare, yield 100 ql/Ha.

Harvest Period: I/III week of September

Vinification: destemming, gentle pressing, racking, decanting and fermentation in stainless steel tanks for 8-10 days at a controlled temperature (16-18°C), aging in stainless steel tanks waiting for the sparkling process.

Sparkling Process: re-fermentation in pressurized tanks for about 30 days at a constant temperature between 16-18°C, until reaching 6 bar of pressure; the mass is then cooled to halt the fermentation and kept at controlled temperature of 8-10°C for at least 3 months, to encourage natural refinement in contact with the lees. At the end of this phase it is followed by filtration and isobaric bottling.

Alcohol Content: 11,5% by vol.

Aging Potential: to be drunk immediately or to be kept for 2-3 years.

Perlage: fine, delicate and persistent.

Colour: yellow straw colour, with greenish hints.

Nose: has complexity of aromas and elegance. Strikes with intense fruity notes of apple, white peach, with a pleasant note of glazed almond in the finish.

Palate: fresh, moderately alcoholic, with a pleasant verve and lively acidity.

Food pairing: excellent as an aperitif, highly recommended with risotto and seafood.

Serving temperature: ideal at 4-6°C.

Suitable for vegetarians and vegans

