



Villa Mattielli



Blend of Garganega and Chardonnay grapes, long charmat, it is a fresh and light wine with pleasant fruity notes. Medium bodied with a fine and persistent perlage.

BRUT BIANCO “PERLA”

ALCOHOL CONTENT: 11%

GRAPES: Garganega 70%, Chardonnay 30%

ORIGIN AREA: Soave

SOIL: volcanic

TRAINING SYSTEM: Guyot




YIELDS PER HECTARE: 120 q.li/ha

HARVEST: Early September

VINIFICATION: Cold maceration of the pressed grapes; soft pressing at controlled temperature. After a low temperature fermentation, the wine stays on the lees (*batonage*) for 3 months; a second fermentation takes place in large pressure-resistant stainless steel vats for 6 months.

TASTING NOTES: Brilliant and fresh straw yellow colour, crispy and citrusy on the nose. Vivid, dry and sapid on the palate, it has a fine and persisting perlage. Fresh and mineral finish.

The sommelier suggests:

Recommended glass		Serving temperature		Food pairing	
	Flûte glass		Serve at 6°-8°C		It is the perfect aperitif, ideal combined with finger food and appetizers. It marries with fish dishes, cold cuts and fresh cheeses.