

LE PERLE DI PAVONE Extra Brut 2014

Vino Spumante di Qualità



Wine Description

The special sparkling wine made from grapes of the Brunello terroir. A great Blanc de Noir from Montalcino. 36 months bottle-ageing on the fine yeast. A sparkling experience from 100% Sangiovese.

Wine Type:	Sparkling wine white dry
Alcohol:	12 %
Acid:	7.4 g/l
Residual Sugar:	1.5 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C

Award

Falstaff:	91
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Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	Vino Spumante di Qualità
Site:	Campo Levante, La Rosa dei Venti
Varietal	Sangiovese 100 % 19 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 13 - September 23 15 kg cask
Grape Sorting:	manual
Malolactic Fermentation:	no

Fermentation	spontaneous with pied de cuve Pre Clarification: 2 hours Sangiovese small wooden barrel 500 L used barrel 28 day(s) temperature control: yes 18 - 18 °C 100 %
Disgorgement	April 5, 2018 cold mechanical
Riddling:	manual
Sulfur Added:	grapes
Bottling	May 11, 2015 1958 bottles

Food pairing

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

Vintage 2014

Seasonal trend: A very wet winter during which temperatures were well above average, spanning from 2°C and 11.5°C in January, with 132 mm of rainfall. The situation was similar in February, with average temperatures between 6.4°C and 13.5°C and 133 mm of rainfall. There was no frost and not even any snow. Spring began with a March characterised by average rainfall for the time of year, 31 mm, and temperatures above average once again, oscillating between 6.4°C and 13.5°C. September and ripening: The first ten days of September were characterised by abundant rainfall in repeated cycles of 4-5 days, alternating with days of pale sun, with none of the north wind that usually blows at this time of year. This situation continued with less intensity until the 24th of September 2014. Late September brought some beautiful days, but with the reduction of the hours of sunshine and the heavy rainfall at the beginning of September, all the critical issues that can occur with Sangiovese grapes, in terms of skin, colour, extract and intensity, became evident. The first harvesting of the Sangiovese in the parts that enjoy more southerly exposure took place from the 24th to the 27th of September. About 78 mm of rain fell between the 1st and the 24th of September. October: The first twelve days of October were characterised by the same seasonal trend as late September, with sunny days and temperatures above average for the time of year. This enabled many winegrowers to harvest grapes with rich levels of acidity, guaranteeing a good quality vintage. (Consorzio Brunello di Montalcino)