



LE PERLE DI PAVONE Extra Brut 2019

Vino Spumante di Qualità

Origin:	Italy, Toscana, Montalcino
Quality grade:	Vino Spumante di Qualità
Site:	Campo Levante, La Rosa dei Venti
Varietal:	Sangiovese 100 % 24 years 5000 plants/ha 5000 liter/ha
Sea Level:	450 - 500 m
Soil:	galestro limestone slate
Weather / Climate	
Climate:	mediteranian
Cellar	
Malolactic	no
Fermentation:	grapes
Sulfur Added:	spontaneous with pied de cuve
Fermentation:	Sangiovese small wooden barrel 500 L used barrel 28 day(s) temperature control: yes 18 - 18 °C 100 %
Disgorgement:	Nov. 8, 2024 cold mechanical Storage Time: 52 months
Riddling:	manual
Data	
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	8 - 10 °C
Temperature:	
Aging Potential:	8 years



Wine Description

The special sparkling wine made from grapes of the Brunello terroir. A great Blanc de Noir from Montalcino. 52 months bottle-ageing on the fine yeast. A sparkling experience from 100% Sangiovese.

Food pairing

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

Vintage 2019

Seasonal trend: Winter with temperatures slightly above the average for recent years; only minimum temperatures were below zero, concentrated mainly in the first half of January. Rainfall concentrated between 18 and 25 January and the first five days of February, for a total of about 70 mm over the two months. Budding took place at the usual time, with rainfall of around 100 mm and average temperatures of around 10°C in March, April and May. The seasonal trend during these months led to a vegetative slowing down of about two weeks. There was no significant rainfall in June and July, except for a major phenomenon at the end of July, with about 70 mm in two days. Average temperatures during the two months were between 20°C and 25°C, with peaks of 35°C on just two days. No precipitation was recorded in August, apart from around the 25th of the month, with a total of 20 mm; temperatures were within the usual range, with maximums between 30 and 35°C. Thanks to the accumulated water reserves and temperatures that never reached excessively high peaks, the foliage remained more or less intact and efficient. All this allowed the slow and even ripening of the grapes, ideal for obtaining perfect phenolic and technological maturity. As well as delaying the harvest, rain during the first week of September also allowed the containment of the alcohol content of the grapes. Product characteristics: the Sangiovese grapes were in excellent health. The wines produced are characterised by elegance and finesse, with balanced tannins, clearly defined bouquets and distinct primary aromas.

(Consorzio Brunello di Montalcino)