

LE PERLE DI PAVONE Extra Brut

2021

Vino Spumante di Qualità



Wine Description

The special sparkling wine made from grapes of the Brunello terroir. A great Blanc de Noir from Montalcino. 48 months bottle-ageing on the fine yeast. A sparkling experience from 100% Sangiovese.

Wine Type:	Sparkling wine white dry
Alcohol:	11.5 %
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 % 26 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	beginning/september
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. 8, 2024 cold mechanical Storage Time: 52 months
Riddling:	manual
Sulfur Added:	grapes

Food pairing

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

Vintage 2021

In August the total rainfall amounted was 26 mm, although some areas of the territory received up to 150 mm of water, concentrated in two events. This shows the variability of Montalcino and its microclimates. As far as temperatures are concerned, we had values of 39°C, concentrated between the 11th and 16th of August. On these dates, we also had an increase in minimum temperatures, which changed the vegetative balance, with the foliage and grapes beginning to suffer in some areas. The month of September had the lowest rainfall of the year, at 1.5 mm, with four days with maximum temperatures of >30°C, but with significant temperature fluctuations. Despite the lack of rainfall, this allowed the leaves to maintain an acceptable color and had a positive effect on the grapes and their aromatic components. October recorded an accumulated rainfall of 12.8 mm, with minimum temperatures of <7°C between the 9th and 14th of the month, improving the ripening of the grapes (in the later-ripening areas of the territory) with fluctuations in temperature of up to 15 degrees. (Consorzio Brunello di Montalcino)