



MARCHIORI
PERERA

PINOT NOIR, AL VALLETTINO DELLA ANTICA VITICOLTURA DEL MONFALCONE

VENEZIA LIMITATA DI 1330 BOTTIGLIE

Perera

The Valorization Of Our Vineyards' Age-old Varieties

A unique interpretation of the venerable Perera variety known, as far back as the 1700s, as the Uva della Madonna due to the fact that it retains its characteristics right up to the "Immacolata" on the 8th December, this variety has always been used as a base for sparkling wine in the hills of Conegliano Valdobbiadene DOCG because of its characteristic pear fragrance and acidity.

AGRONOMY

Soil: lean calcareous marl. Renewal of organic matter with green manure and compost.

Climate: cool and temperate with good rainfall (1,250 mm/year with peaks in June and November and lows in January and August); Upper Mediterranean solar radiation (April to September, 95,000 cal/cm² and 1,550°C of heat summation); low relative humidity; ventilation with large fluctuations in temperature between seasons.

Variety: 100% Perera

Altitude: 200-248 m.a.m.s.l.

Position: hilly terraced.

Exposure: west- south west.

Viticulture: sustainable low impact, in accordance with the lunar calendar; 4000 vines/ha of double arched cane; green manure.

Labour: 450 h/ha per year.

Harvesting: manually in crates, late September.

ENOLOGY

Pressing: conveyour sorted and briefly macerated; gravity juice separation with must separation.

Fermentation: thermo-controlled in stainless steel with indigenous yeasts, aged in steel casks for five months.

Bottling: upon the third waning moon of the year after the harvesting.

Analytical data: 10.5% vol. - 0.0 g/l sugar - 7.8 g/l acidity - 3.20 ph - 21 g/l extract.

SHARING

Appearance: pale yellow.

Aroma: ripening fruit fragrances of pear and rose offset by notes of thyme, pennyroyal, and candied citrus, evolving over time to express dandelion, pollen, and pink and white pepper.

Taste: extremely cool, dry, mineral, tart, tasty and refreshing; its finesse and complexity improving with bottle aging.

Production: 1330 bottles x 0,75l.

Storage: in a dark place at 16°, avoid long periods of refrigeration.

Serve: at 10° in large long-stemmed glasses.

Pairings: excellent with cheese and Williams, Kaiser and Abate pears, outstanding with bluefish and shellfish.