



Perl Anima



APPELLATION	“PERLANIMA” GLERA CUVEE V.S.A.Q. EXTRA DRY
EAN BARCODE	8001906998417
PRODUCTION REGION	The verdant sun-kissed expanses that open out north of the city of Treviso - The Veneto, northern Italy.
VINIFICATION	This intensely fruity sparkling wine is obtained from Glera grapes, the same variety as the one which is used to produce the Prosecco. The whole vinification process is performed in full respect of tradition and aimed at preserving all of the authentic, typical features of the variety. After the grapes' soft-crushing stage, the must is immediately cooled, cleaned and left to ferment at a temperature no higher than 17 C°. Subsequently the wine is racked and then cellared in steel vessels. The sparkling process takes place in pressure tanks by means of selected varietal yeasts, following the rules of the charmat method.
TASTING NOTES	Pale straw-yellow in colour, with a crystal-clear, lingering beading that conveys intense pear, citrus and white-fleshed fruit nuances. Marvellously fruity, richly floral and superbly fresh on the palate, with a balanced texture which combines gentle acidity and a well-orchestrated, creamy fizziness.
FOOD AND WINE PAIRING	A superb wine for the entire meal, enhancing everyday dishes with its pleasant bubbles and its fresh, pervasive aroma. Extremely versatile, perfect whenever raising glasses for a toast. Best enjoyed with light starters, low-fat first courses (such as vegetable soups) and char-grilled river or sea fish.
SERVING TEMPERATURE	6 C°-8 C°.
ALCOHOL CONTENT % VOL	11
RESIDUAL SUGAR LEVEL % VOL	1,5
TOTAL ACIDITY gr/lt	5,7
So2	115
BOTTLE TYPE	Mirage mushroom cork
BOTTLES per CASE	6
CASES per LAYER	19
CASES per EPAL	95

“Technical information is for guidance only and is not binding”

TOSER VINI S.P.A.

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