

I.G.T. VENEZIA GIULIA
ROSSO / RED
PERLA NERA



OVERRIPE SCHIOPPETTINO

Ruby red color with a garnet hue.

This wine fascinates us with flavors of cinchona, mixed peppers, cinnamon, licorice, a balsamic hint where mountain pine emerges; furthermore: cassis, sweet spices, star anise and mulberry jam. A complex wine, with no doubt.

It is sweet but not sweet, velvety, elegant, firmly structured. This wine shows a very long and coherent back palate, to be remembered for a long time. It looks like a cocktail dress by Coco Chanel, enriched by the unavoidable pearl necklace.

Perla Nera is a wine that is able to tell a lot of stories, to be enjoyed during all seasons.

It can be delightful if served, at the right temperature, with aged cheeses, pappardelle pasta with wild boar meat, wild game courses with cranberries jam and also dark chocolate.

TECHNICAL REMARKS

HARVEST: hand harvest in crates and drying process

GRAPE: Schioppettino

SOIL: marl soil called "Ponka"

ALTITUDE: 150 m on sea level

GROWING SYSTEM: guyot

DENSITY: 3,500 plants/ha

YIELD: 40 q/ha

VINIFICATION: maceration on the skins with pumping over and délestage

REFINING: in French oak

barrels for 24 months and

further 12 months in bottle

SCORES

- *Perla Nera 2009*: Bibenda, 4 bunches; Merano Wine Festival 2015, "Italia Top Selected"

VIGNA PETRUSSA

Az. Agr. di Hilde Petrusa Mecchia – via Albana, 47 Prepotto (Udine) Italy
Tel/fax +39 0432 713021 – www.vignapetrussa.it – info@vignapetrussa.it