



Perlage Riva Moretta Prosecco

Vintage: 2006
Appellation: Italy
Varietals: Pinot Grigio
Winemaker: Perlage
Certificate: E.E.C. AIAB, ICM, DEMETER
Alcohol: 11.5%

The "Riva Moretta" is the name of the oldest - more than 60 years old - vineyard of Perlage: a dark calcareous layer of soil, settled on steep rock, where the old roots tenaciously cling. The taste is delicate, balanced, lightly fruity, clean and fresh, with a medium finish.

The Prosecco is one of the most famous Italian white sparkling wine. It's dry, a bit lemony and bubbling, it's refreshing and it has a more than reasonable price. Perlage is the first company to make Prosecco in an organic version.

From the foundation of the company which dates back to the beginning of the 20th century, a wealth of experience and professionalism has been accumulated. Combined with continuing attention to technical and scientific development, Perlage has the ability to combine excellence of the Italian wine-production traditions with advanced modern oenological techniques. The chosen production method that has distinguished Perlage since 1981 is the exclusive use of organic agricultural techniques in the creation of its unique wines.

The transition to the organic agricultural took place in 1981. From 1993 to 1996 Perlage organic standards were controlled and certified by Demeter Italy according to E.E.C. regulation 2092/91. Since 1997 the certification is made by CODEX S.R.L.. Besides its own grapes, Perlage vinifies grapes from other producers, coming from vineyards certified by AIAB, ICM, SUOLO E SALUTE, ICEA and DEMETER. Since 2005, Perlage has also been DEMETER certified.



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