



PERLA TERRA

## PERLA TERRA BAROLO DOCG



### WINE STORY

Perla Terra is the result of decades of love for the people, place and wines of Barolo. Sourced from some of the finest Cru vineyards of the region, the grapes are vinified using traditional methods and then aged in large oak casks for a minimum of 18 months. This is a classic Barolo with rich and layered aromas of red fruits and roses, with balanced tannins and lingering notes of cherries, chocolate and leather.

### VINEYARDS & VINIFICATION

VINEYARD LOCATION:	La Morra, Novello, Monforte d'Alba, Grinzane Cavour, Verduno, Castiglione Falletto, Serralunga d'Alba, Barolo, Diano d'Alba, Cerasco
ELEVATION:	Average 300 m.a.s.l.
SOILS:	Varies from each vineyard location
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	Average 20 years old
YIELD:	Various
GRAPES:	Nebbiolo 100%
TYPE OF YEAST:	Partial native, partial selected
FERMENTATION:	Destemming and crushing in protected atmosphere
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Microfiltration
AGING CONTAINER:	27% in new French oak, 22% in used 50hL barrels, 10% in used Tonneaux, 15% in used 25hL barrels, 26% in old 50/20 hL barrels
AGING TIME:	36 months, 18 in oak
BOTTLE AGING TIME:	6 months
PRODUCTION:	20,000 bottles
VEGAN:	No

### PRODUCER PROFILE

Winery Owner(s):

Dalla Terra

Winemaker:

Winery Founded:

2022

Region:

Piedmont

### TECHNICAL DATA

ALCOHOL:	14	TOTAL ACIDITY:	
RESIDUAL SUGAR:	.11 g/L	EXTRACT:	