



Winemaker: Salvatore Lovo  
Generation: 2nd



## Pinot Grigio 375-dell'Emilia IGT

From the verdant hills of central Italy comes this mouthwatering companion to La Perlina's crowd-pleasing Moscato and sparkling rose. Unoaked, with warm citrus and a pleasing minerality, this classic, Pinot Grigio is juicy, elegant, and balanced - the perfect companion to a cheese and charcuterie plate, picnic on the go, or trip to the beach.

### WINEMAKER BIOGRAPHY

Moscato comes in many shapes and forms, and few producers have mastered it like Salvatore Lovo. His hallmarks are intense aromas, sweet mid-palates, and crisp, refreshing finishes that surprise and delight!

### ENOLOGIST

Salvatore Lovo



### TASTING NOTES

**Color** Straw yellow with honeydew highlights  
**Nose** Fresh pear and green apple with a hints of lime zest and sea salt  
**Palate** Clean and elegant, with balanced, warm citrus  
**Finish** Refreshing, with hints of stone and fresh herbs



### VINEYARD & VINIFICATION

<b>Vineyard Location</b>	Emilia-Romagna
<b>Varietals List</b>	100% Pinot Grigio
<b>Farming Practices</b>	Sustainably farmed with no use of herbicides; vegan
<b>Elevation</b>	120-150 m
<b>Soils</b>	Clay argilloso
<b>Maturation Summary</b>	In Steel for 3 months
<b>In Steel</b>	3 months
<b>Alcohol</b>	12.0 %



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## REGION

### EMILIA-ROMAGNA

Renowned for its regional cuisine, including Parmigiano Reggiano and Parma ham, Emilia-Romagna is a rich, fertile region in central northern Italy, and one of the nation's most prolific in terms of wine with some 55,000 hectares under vine. While best known for the frothy reds produced in its five Lambrusco DOCs (Grasparossa di Castelvetro, Modena, Reggiano, Salamino di Santa Croce, and di Sorbara), overall production is split between white and red grape varieties, and also includes Malvasia, Trebbiano, Barbera and Sangiovese. Given the large overall quantities grown, it may come as no surprise that a true minority (less than 20%) of wines from Emilia-Romagna fall into the category of DOC(G).

As far back as the seventh century BC, vines were introduced to this region by the Etruscans, then later adopted by the Romans, who used the Via Aemilia (after which the region is named) to transport wine between its cities. Notably, in the case of Lambrusco, vine varieties derive not from the *Vitis vinifera* whose descendants are grown throughout the world today, but rather from the *Vitis labrusca* species now unique to Emilia. Not unlike other ancient regions in Italy, a variety of altitudes, soil types, and mesoclimates allow for a wide array of biotypes and styles: near the western border, rolling sub-alpine hills and a cooler climate mirror conditions of next-door Piedmont; the vast, low lying hills and alluvial plains of Parma, Modena, and Bologna lay claim to much of the region's red wines (both sparkling and still); and to the east lie coastal flatlands and a maritime climate. Flowing west to east and demarcating the region's northern border, the famed River Po traverses the entire width of Emilia Romagna, linking the Apennines to the Adriatic Sea.

### LA PERLINA

In the quaint village of Vò, at the heart of the Veneto's Colli Euganei growing region, lies Terre Gaie, home of La Perlina. To drive to the estate is to cross flat land for miles, and then to come - rather unexpectedly - upon hills of arresting size. It is the only area, in fact, with any real altitude within striking distance of Venice. Estates here are well known for their expressive, fragrant white wines and without a doubt they make some of the best Moscato in all of Europe. With their higher elevation and cool, northern climate, Terre Gaie produces Moscato with spectacular aromatics and real depth. La Perlina, for example, is sweet on the mid-palate, but has a delightful, crisp finish and never cloy.

While also a nod to the wine's perlage (delicate, small bubbles), the name La Perlina refers more directly to the estate's historic relationship with the sea. Just thirty minutes from the blue Adriatic, the Colli Euganei region benefits from constant breezes and a largely maritime climate. Moreover, some 35 million years ago, at a time when the planet was much warmer, the entire region lay underwater. When the earth cooled and the seas receded, rich, calcareous soils were left behind and, today, they help lend the wines their pronounced aromatics and balanced, acidic structure.



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