



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

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



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EMILIA-ROMAGNA

Emilia-Romagna is a rich, fertile region of northern Italy, and one of the country's most prolific wine regions – more than 136,000 acres (55,000ha) were under vine in 2010. At 150 miles (240km) wide, it spans almost the entire width of the northern Italian peninsula, sandwiched between Tuscany to the south, Lombardy and Veneto to the north and the Adriatic Sea to the east. Nine miles of Liguria is all that separates Emilia-Romagna from the Ligurian Sea, and uniqueness as the only Italian region with both an east and a west coast.

Emilia-Romagna's viticultural heritage dates back as far as the seventh century BC, ranking it among the older of Italy's wine regions. Vines were introduced here by the Etruscans and later adopted by the Romans, who used the Via Aemilia road (after which the region is named) to transport wine between its cities. The vine varieties used here for many centuries were of the *Vitis labrusca* species rather than the *Vitis vinifera* used around the world today; Emilia-Romagna's famous Lambrusco varieties are derived from the *Vitis labrusca* species.

The region's geographical diversity is significant, and plays an important part in creating the various terroirs found here. In the west the rolling hills and Apennine peaks give way to the lower-lying plains east of Parma, Modena and Bologna, and beyond that the coastal plains of the Ferrara province, where a notable portion of the land lies just below sea level. The river Po flows west to east across all these features, marking the region's northern border and 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.