



Winemaker: Salvatore Lovo  
Generation: 2nd



## Pinot Grigio dell'Emilia IGT

### 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



### VINEYARD & VINIFICATION

Maturation Summary Bottled for months



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**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.