

Viticoltori in Castenedolo dal 1946

PERI

I MILLESIMATI TALENTO - The "Classical Method" Millesimato.

TALENTO PERI MB PAS DOSE'

TALENTO PAS DOSE' MILLESIMATO
Sparkling Quality Wine

TALENTO identifies the excellence of Italian sparkling wine. Talento is a collective brand and a registered trademark in USA.

The basic wine to be aromatised according to the Classical Method comes from Chardonnay grapes harvested in advance to maintain the highest acidity level which allows the wine to face the long production process. Wine making is made with yeasts in a slow fermentation in stainless steel tanks at a controlled temperature between 18° and 22°C. The following spring the long and delicate process of making the wine sparkling and mature starts with a "tirage", once bottled, it is put in piles in dark rooms in the cellar. The steady temperature of 11-12° C helps the slow work of selected yeasts which transform the residual sugar into alcohol and in natural carbon dioxide: the so called "perlage".

After at least 3 years spent on the yeast the "Peri MB" Talento Sparkling wine is ready: the broaching in the traditional system make this wine perfect for wine lovers all over the world. The name is a reminder of the first Pas Dosé produced since 1980.

Grapes: 100% Chardonnay

Produced since: 1982 (grape harvest 1980). ("Talento" is used from 2010, according to the *Istituto Talento Italiano* - www.talento.to)

Colour: clear, bright straw-coloured yellow with golden reflections, very fine perlage, persistent and abundant, almost creamy thanks to its rich and important structure and long processing..

Perfume: vivid and full bouquet, rich, harmonious, persistent, with a characteristic perfume of bread crust thanks to the usage of selected yeasts, with peculiar notes of hazelnut and dried fruit.

Taste: definitively dry, savoury, fresh, with hints of peach, apricot and yellow apple.

Bottle size: 0.75 lt.; 1.5 lt.; 3 lt.; 6 lt.; 9 lt.

Alcohol content: 12.5 % Vol.

Sugar content: 0 grams per liter.

Service temperature: 7°C / 45°F.

Matching: Perfect with raw fish, tempura and caviar. Amazing with the traditional Mortadella Bologna IGP.



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