Winemaker: Salvatore Lovo
Generation: 2nd

Moscato Veneto IGT

With soft, pearl-like bubbles, La Perlina, or “Little Pearl,” draws its inspiration from the azure Adriatic Sea near Venice. Grown at a higher altitude than most other whites in the region, it has a natural poise and plenty of zippy character. Sweet and peachy on the mid-palate, then delightfully crisp and clean on the finish. It’s a smile in a bottle.

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	Pale yellow, with delicate perlage
Nose	Ripe citrus and stone fruit
Palate	Sweet on the mid-palate, but crisp and clean on the finish
Finish	Surprisingly crisp and mouth-watering

VINEYARD & VINIFICATION

	12
Vineyard Location	Colli Euganei DOC, Veneto
Vineyard Size	17 ha
Varietals List	100% Moscato
Farming Practices	Sustainably farmed with no use of herbicides; grapes picked by hand; vegan
Elevation	150 m
Soils	Clay and volcanic rock
Maturation Summary	In Steel for 3-6 months and Bottled for 2 months
In Steel	3-6 months
Alcohol	8.0 %
Acidity	6 g/liter
Residual Sugar	118 g/liter
Annual Production	300,000 bottles

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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 clime, 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 cloys.

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.

REGION

VENETO

Home to the iconic cities of Venice and Verona, Veneto is also Italy's second most prolific region in terms of wine production. Whites like Pinot Grigio and Prosecco, in particular, are made en masse in the lowlands proximate to the Adriatic. Beyond this, however, Veneto is also home to world-class estates and wines that couldn't be made anywhere else (not least of all the renowned Amarone della Valpolicella). From coastal flatlands to subalpine hills, a vast diversity of microclimates gives this wine region a unique edge. There are an impressive 28 DOCs and 14 DOCGs, with Prosecco, Pinot Grigio, Soave, and the red wines of Valpolicella all calling the Veneto home.

Beginning on the edge of Lake Garda, this NE region has 7 provinces: Belluno, Treviso, Venezia, Verona, Vicenze, Padova and Rovigo. Its northern boundary is protected from harsh weather conditions by the Dolomites, and cooler conditions in the north are well-suited to white varietals like Garganega (the main grape in Soave). In contrast, the warmer Adriatic coastal plains and river valleys near Lake Garda are where the renowned Valpolicella, Amarone, and Bardolino reds are produced.

It is believed that Veneto is one of the oldest wine-producing regions in the world, dating back to the bronze age. Its main port, Venice, has long served as a point of entry for new varietals, and departure for its products. Italy's very first school for oenology was founded in Conegliano in 1885, and today Europe's most important wine fair, VinItaly - with a draw of some 200,000 people - takes place each spring in Verona.

COLLI EUGANEI DOC

While many of the Veneto's low-lying DOCs have terroirs based on either alluvial soils or the carbonates of an ancient sea bed, the Colli Euganei (Euganian Hills) are volcanic, rising up from the Venetian plain just SW of Padova. Their soft, green slopes, therefore, have trace elements not found anywhere else near Venice. Along with the extra bit of altitude, this helps define the area's fresh, clean, mineral-driven style. Colli Euganei has a Mediterranean climate, meaning warm and dry summers overall, followed by mild, wet winters. As with other hilly areas found in Italy's north (ie Piedmont's Langhe district) southern-facing slopes are often considered ideal for red varieties in particular.

Established in 1969, Colli Euganei is a relatively small designation that touches 17 villages in the province of Padova. The DOC underwent one major change in 2010, when its local star, Fior d'Arancio (a unique sub-clone of Moscato Giallo), was awarded its own DOCG. While this (often sweet) wine remains the area's primary claim to fame, there are 2 dozen additional wines permitted, including both frizzante- and spumante-style wines. Reds, which can be leaner and earthier than their lower-altitude cousins, often incorporate Cabernet Franc, Cabernet Sauvignon, and Merlot (which all have a long history in the Veneto). Beyond Riservas, there are no aging requirements for the wines of this DOC.