



PERLA DEL GARDA

# PERLA DEL GARDA

Founded in 2006, the Company Perla del Garda is located in Lonato del Garda, in the province of Brescia. Born from the ambition and passion of Ettore and Giovanna Prandini, the company bases its philosophy on the biological approach, which goes to project itself in the production of each bottle with manual and eco-sustainable methods. The wines produced here, each with its own soul and character, tell the stories of those who have brought to the vineyard and the cellar the vision and commitment that make each bottle a unique experience.

The production is based on the fundamental principle that wine making begins in the vineyard, abandoning pre-established schedules and taking into account the climatic conditions of each year, according to the heed and wisdom of Perla del Garda's tradition. Harvesting of the grapes by hand between August and November and the gravity flow technique of wine making are the two mantras of their production method. The decision to certify the production chain is an act of transparency and honesty towards the consumer, given by the certified outstanding quality of its products.



PERLA DEL GARDA

## LUGANA BRUT MILLESIMATO



**GRAPE VARIETAL:** 100% Trebbiano di Luagana

**VINTAGE:** 2008

**CLASSIFICATION:** DOC

**ORIGIN:** Garda, Lombardia

**SERVING TEMPERATURE:** 48F – 50F

**TASTING NOTE:** Structured, persistent and complex with a fine effervescence. Fruity nose with the known characteristics of crusty bread.

**FOOD PAIRING:** As an aperitif, but also for the whole meal, with light first dishes and fish.

## PERLA DEL GARDA

### GARDA EXTRA BRUT MILLESIMATO



**GRAPE VARIETAL:** 100% Chardonnay

**VINTAGE:** 2008

**CLASSIFICATION:** DOC

**ORIGIN:** Garda, Lombardia

**SERVING TEMPERATURE:** 48F – 50F

**TASTING NOTE:** Structured, persistent and complex with a fine effervescence. Fruity nose with the known characteristics of crusty bread.

**FOOD PAIRING:** As an aperitif, but also for the whole meal, with light first dishes and fish.



## PERLA DEL GARDA

### MADRE PERLA



**GRAPE VARIETAL:** 100% Turbiana

**VINTAGE:** 2018

**CLASSIFICATION:** DOC

**ORIGIN:** Garda, Lombardia

**SERVING TEMPERATURE:** 50F – 53F

**TASTING NOTE:** Gold yellow. Fresh bouquet supported by a mineral base. Fruity and floral notes with hints of apple, orange and citron, accompanied by tones of white currants, gooseberries, heddles and almond, shades of mint, vanilla and fresh baked bread. The mouth is fresh, dynamic and supported by a proper structure.

**FOOD PAIRING:** Pleasant with zucchini blossoms filled with scallops and oyster sauce, as well as with tasty first course fish dishes.

## PERLA DEL GARDA

### MADONNA DELLA SCOPERTA



**GRAPE VARIETAL:** 100% Turbiana

**VINTAGE:** 2017

**CLASSIFICATION:** DOC

**ORIGIN:** Garda, Lombardia

**SERVING TEMPERATURE:** 50F – 53F

**TASTING NOTE:** Bright golden yellow. Sweet, warm, with a good aromatic intensity. Interesting smell articulation from balsamic notes to hints of ripe fruit and flowers. We recognize pear, yellow peach, acacia, cedar, heddles, chamomile, apricot, melon and gardenia followed by vanilla and lemon balm notes. Fresh with a nice softness at the taste.

**FOOD PAIRING:** To propose with a roasted red snapper with potatoes and mushrooms as well as with white-base lasagna.

## PERLA DEL GARDA

### ROSE DELLE SIEPI



**GRAPE VARIETAL:** 100% Rebo

**VINTAGE:** 2019

**CLASSIFICATION:** DOC

**ORIGIN:** Garda, Lombardia

**SERVING TEMPERATURE:** 52F – 56F

**TASTING NOTE:** Powdery pink color. Fruity and floral bouquet, delicate and vinous.

**FOOD PAIRING:** As an aperitif, with cold cuts, but also with fish, roast beef and first light dishes.

# PERLA DEL GARDA

## LEONATUS



**GRAPE VARIETAL:** 100% Merlot

**VINTAGE:** 2015

**CLASSIFICATION:** IGT

**ORIGIN:** Garda, Lombardia

**SERVING TEMPERATURE:** 60F – 64F

**TASTING NOTE:** Intense red color. Fruity and complex bouquet, spicy, with vanilla notes. Long and persistent on the palate, with great body and structure.

**FOOD PAIRING:** Amiable with game and braised meat.