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PERLINO

FONDATA IN ASTI 1905

HISTORY

It all started in 1905, in **Castello D' Annone**, a town near Asti, where **Giuseppe Perlino** had the idea to begin trading in the finest *Asti wines*.

In 1930's, thanks also to additional investments, the historic production of sparkling wines and vermouths began, joining the piedmontese wines and becoming, over time, the real strength of the company.



Perlino Vermouth rapidly grew in both domestic and international markets because of its unique recipe. It is now a benchmark for this classic, traditional piedmontese aperitif. The same has happened with the **Sparkling Wines**: with over 70 years experience in supplying high quality sparkling wines all over the world, Perlino produces wines that are perfectly in tune with world consumer tastes and trends!

KEY FACTS

- ★ **PASSION & TRADITION** since 1905 the expertise in producing Sparkling Wines and Vermouth
- ★ **INTERNATIONAL PRESENCE** in over 60 countries worldwide
- ★ **NR. 3 BRAND IN FRANCE** with Prosecco Perlino, over 1,4 ml. bottles
- ★ **QUALITY** with constantly updated certifications and AWARDS –from the most recognised international wines contest
- ★ **PART OF CONSORZIO DELL'ASTI** rooted in the Piemonte wine vocated region. Among the founder members of Consorzio dell'Asti
- ★ **HISTORICAL BRAND** special recognition from the «Ministero dello Sviluppo Economico» for the brands which have specific characteristics and verified and certified activity since more than 50 years



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PROSECCO

Il momento Perlino




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The SPARKLING WINES



PROSECCO D.O.C. EXTRA DRY

750 / 375 ml.

Alcohol content: 11 % Vol.

Sugar content: 15 gr/LT

Color and perlage: pale straw-yellow color.

Fine and persistent bubbles.

Bouquet: fresh with intense aromatic notes.

Taste: harmonious, full and smooth with a pleasant aftertaste

Food pairings: beside being excellent for cocktails, it goes well with appetizers and snacks. It is perfect with fried fish, vegetables tempura and with finger food, but also a good combination with cured meats, mature cheese



falstaff

Trophy Prosecco 2019 2020 Sparkling Special 2019



PROSECCO D.O.C. EXTRA DRY

750 ml.

Alcohol content: 11 % Vol.

Sugar content: 15 gr/LT

Color and perlage: pale straw-yellow color. Fine and persistent bubbles.

Bouquet: fresh with intense aromatic notes.

Taste: harmonious, full and smooth with a pleasant aftertaste

Food pairings: very appreciated with fried bites, cured meats, unleavened bread, marinated fish, pickled anchovies, toasts, crostini



PROSECCO D.O.C. ROSÉ EXTRA DRY MILLESIMATO

750 ml.

Alcohol content: 11 % Vol.

Sugar content: 15 gr/LT

Color and perlage: light pink. Fine and persistent bubbles.

Bouquet: balanced and fruity.

Taste: dry, harmonious and well balanced.

Food pairings: excellent with crab, lobster and seafood in general.

An interesting match with creamy risotto and spicy food



The SPARKLING WINES



ASTI DOLCE D.O.C.G.

750 ml.

Alcohol content: 7 % Vol.

Sugar content: 90 gr/LT

Color and perlage: pale straw-yellow color. Fine and persistent bubbles.

Bouquet: fresh with intense aromatic notes.

Taste: harmonious, full and smooth with a pleasant aftertaste

Food pairings: very common with dry pastries and fruit-based desserts. With a bowl of strawberries or peaches, it releases all its aromatic qualities



MOSCATO SPUMANTE V.S.Q

750 ml.

Alcohol content: 6,5 % Vol.

Sugar content: 90 gr/LT

Color and perlage: pale straw-yellow color. Fine and persistent bubbles.

Bouquet: aromatic with white flowers and peach hints with sweet notes of candied fruit.

Taste: balanced.

Food pairings: baked desserts, cookies, classic sweet creams and fruit tarts



MOSCATO SPUMANTE ROSATO

750 ml.

Alcohol content: 6,5 % Vol.

Sugar content: 90 gr/LT

Color and perlage: soft pink. Fine and persistent bubbles.

Bouquet: aromatic with white flowers and peach hints and sweet notes of candied fruit.

Taste: sweet and balanced.

Food pairings: beside being ideal as a base for delicate cocktails, it goes well with fruit salads, ice cream, pastries and cakes

The SPARKLING WINES



V.S. PINOT CHARDONNAY BRUT

750 ml.

Alcohol content: 11,5 % Vol.

Sugar content: 8 gr/LT

Color and perlage: straw yellow with greenish hues. Fine and persistent bubbles.

Bouquet: fresh and fruity.

Taste: harmonious and soft with good acidity.

Food pairings: beside being ideal as an aperitif, it goes well with light and delicate dishes like fish starters or pasta with light sauces



V.S. ROSATO BRUT

750 ml.



Alcohol content: 11,5 % Vol.

Sugar content: 8 gr/LT

Color and perlage: soft pink. Fine and persistent bubbles.

Bouquet: aromatic and fruity.

Taste: harmonious and fresh; good body.

Food pairings: ideal with delicate risottos but also in combination with creamy desserts

The VERMOUTH



VERMOUTH BIANCO 1 lt.

Alcohol content: 15 % Vol.
Color: straw yellow.
Bouquet: well-balanced and intense with aromatic herbs, spices and a note of vanilla.
Taste: typically dry and persistent
How to taste: ideal on the rocks or as a base for cocktails. Serve chilled.



VERMOUTH ROSSO 1 lt.

Alcohol content: 15 % Vol.
Color: amber.
Bouquet: well-balanced with aromatic herbs and spices.
Taste: typically full and persistent
How to taste: ideal on the rocks or as a base for cocktails like Negroni or Americano. Serve chilled.



VERMOUTH EXTRA DRY 1 lt.

Alcohol content: 15 % Vol.
Color: clear, with slight yellow-green reflections.
Bouquet: characteristic, with hints of juniper.
Taste: pleasantly dry, harmonious and delicate.
How to taste: for a super Dry Martini, garnish with a lemon peel, or an olive



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