



Tre Donne La Perlina Moscato d'Asti D.O.C.G.

(lah payr-LEE-nah moh-SKAH-toh DAH-see)

La Perlina, or “Little Pearl,” is inspired by the mythical past of the Mediterranean, from the sailors of Homer’s Odyssey to the Sirens that beckoned them. The Sea was full of hope and danger, adventure and romance—qualities which still animate the hearts of Tre Donne, the fourth-generation sister-winemaking team that make this beautiful Moscato d’Asti, which is delicately sweet with lovely soft, pearl-like bubbles.



LOCATION

Piemonte, Italia.
(Town of *Neive*)
30 hectares. 450 meters.



SOIL

Marl and clay.



ESTATE

Tre Donne.
(tray *DOHN-ay*)



VINE

Guyot.
3,000-4,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Daniela, Rosanna &
Antonella.
(don-YEAH-lah)
(roh-z-AHN-ah)
(ahn-toh-NAY-lah)



VINIFICATION

Temperature controlled tanks.
Refrigerated fermentation until alcohol
reaches 5.5%. Filtered and bottled.



VARIETALS

100% Moscato d’Asti.



BARREL

No barrel aging.



RESIDUAL SUGAR

130.0 grams per liter.



MATURATION

1 month in the bottle.



ACIDITY

5.4 grams per liter.



VINTAGE PRODUCTION

2,500 cases.



ALCOHOL

5.5% by volume.



FOOD PAIRING

Almond biscotti, Fig crostata with
honeycomb, and pavlova topped
with fresh strawberries.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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