



Perlage Organic Wines

Our Certifications



Technical and Product Innovations

Perlage has always placed great attention on their innovations, in both winery technology and new productions.

Here are some worldwide premieres:

2005: Col di Manza, the first biodynamic Prosecco Spumante Doc in the world

2006: Altana, sparkling Rosato del Veneto, the first sparkling rosato from organic grapes

2007: Costa Micel, on the wave of the success of Col di Manza, Perlage presented the Frizzante version

2008: Animae, the first and only spumante No Sulphites Added in the world, made from biodynamic grapes

2009: the first organic Prosecco with a Screw Cap

Profile and Concept

From the foundation of a company which dates back to the beginning of the last century, a wealth of experience and professionalism have been accumulated. Combined with continuing attention to technical and scientific development, Perlage has had the ability to combine the excellence of the Italian wine-production traditions with advanced modern oenological techniques. The chosen production methods have distinguished Perlage from **1981** is the exclusive use of organic agricultural techniques in the creation of its unique wines.

The Territory

Travelling from Valdobbiadene to Conegliano, on 'the Prosecco road', (which in 1966 became the first such road in Italy dedicated to a wine),

one encounters numerous natural and artistic treasures dating back to different periods. These range from the aristocratic Villa dei Cedri in Valdobbiadene to the elegant Villa Brandolini in Solighetto;



from the village of Rolle, protected by the Italian Foundation for the Environment, to the Palù in the Quartier del Piave; from the famous cypresses of the church of San Vigilio to the Abbey of Follina, jewel of the late romanesque style. Perlage introduces itself in this context of tastes, aromas and images with the charm and humility of a son of this land who, for three generations, has lovingly tended it and enjoyed its fruits.

Technological improvements:

Solar Panels for water heating

New Bottling Line with automatic control steps and advanced filling technology

New and more efficient Pressurised Tanks

Advanced programs for product traceability

Animae, the first No Sulphite Spumante in the world

Prosecco Spumante di Valdobbiadene Doc 2008 Millesimato 0.75 l. 11.5% vol.

The *Animae* challenge starts with the 2006 harvest but it has deeper roots: the research of wine purity, attention for the consumer and respect for the environment have always been the pillars of the Perlage philosophy.

Those elements primed the strong desire of succeeding to produce a wine even more than "just wine", without added preservatives and allergens: a Spumante with No Sulphites. The Prosecco di Valdobbiadene *Animae* is the first Prosecco Doc of Conegliano Valdobbiadene from organic agriculture without sulfites produced throughout the Perlage Method.





Last Awards



Gambero Rosso
Slow Food Editore



Social and Environmental Responsibility



People, nature, our children's future. Perlage's commitment to ethical choice in its work extends beyond its core business activities; the company energetically participates in socially useful projects and the protection of the territory activities. In US we are supporting the LOHAS (Lifestyles of Health and Sustainability) movement, being so close to our philosophy. Perlage organizes annual harvests with the boys of the Waldorf School and of the Ceod of Soligo, moment of party in the vineyard and in cellar. Every year we also welcome and our customers in the magical atmosphere of "Open Cellars" and of the Novello Party.

Events in Italy and across the world

Perlage supports the large shows of the international movies: from the Roma Film Festival, sponsor since three years of the "BMW MINI Lounge", the most elegant terrace on the red carpet to the International Festival of the New Cinema of Pesaro until the Mostra del Cinema di Venezia, where, for the fifth edition,



Perlage Prosecco has celebrated the parties in honor of the major movies, such as the Russian "Paper Soldier" of Alexsey German Jr, Silver Lion in

2008, presented from the press Office Morabito. An inseparable connection between Perlage and the world of the culture: one of the company basis has always been to support with enthusiasm the events linked to the history, to the traditions, to the passions and to the emotions.

Perlage travels across the world, flying to 18 countries to support with fairs, events, visits and professional trainings, it's customers.

In US we are distributed in the famous French chain "Le Pain Quotidien" and by Hannaford supermarkets.

Next Events:

7th-9th October "Biofach Japan" Tokyo

15th-23rd October "Roma Film Festival" Rome

6th November "Bio&Dinamica" Merano, IT

3rd - 6th December "Soho Expo 2009" Kissimmee, FL

The Ecological Vademecum

1. The vineyards of the hills are "disetanei", that means with different ages. They live a physiological life, not an industrial one, all in the respect of the cycle of the nature.
2. We use vegetal compounds for the fertilization of the vineyard.
3. We use a lower quantity of copper in our vineyards.
4. We use solar panels for the heating of the water in the cellar.
5. The electricity of all the cellar comes only from renewable sources.
6. In the bottling line we are replacing the electric motors with new low consumption materials.
7. The rinsing machine of the bottling line allows to reuse the water through an innovative filtering system.
8. Our still wines and our new frizzante Sora Loc are screw cap: the bottle is easier to open, is eco-friendly, is recyclable!
9. In our parties and events we use cutlery and dishes made with material Mater-B, a new generation of bio-plastic made of natural raw materials;
10. Our catalog is produced with chlorine free paper and this page is printed with the Spranq Eco font to use less ink!

The Win(e)ning Team!

There is an attractive friendship that tie the people of Perlage, a strong community of purposes in the moments of engagement, but leaves space to the creativity and to goliardic expressions.



Cheers from Erika, Alessandra, Luciana, Angelo, Ivo, Marcella, Claudio, Andrea, Alberto, Andrea, Jude, Mario!

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