



La Perla Marco Triacca - La Mossa Valtellina Superiore

Imported by: **Carlotta Scotti Pignato - Tuscan Vineyard Imports**
8305 Office Park Drive - A / Douglasville, Georgia 30134 / 404-386-6065
Carlotta@tuscanvineyardimports.com

Marco Triacca set about creating his winery in 2009 by planting new clones on family vineyards at Valgella-Teresenda di Teglio, at the heart of one of the most famous vine-covered terraced hillsides in the Valtellina region of Lombardia. His father, Domenico, was a pioneer in the area of research and innovation during the 1970's & 80's. To date there are 3.3 hectares of vines. The company operates the first vineyard in Valtellina that adopted the girappoggio planting pattern, (in which all the vines in each row are on the same level and the rows lie parallel to the top of the hill). This solution has enabled them to develop their own unique and exclusive vine cultivation system which in turn provides the leaves of each plant the maximum exposure to the sun and consequently an improvement in the quality of the grape. A further innovative solution is

the gradual introduction of "new posts in the shape of a treble clef" so we can adjust our cultivation system even better to the demands of the landscape and the terraces to achieve higher quality and reduce operations costs by means of gradually introducing a partially mechanized system and maximum exposure to the sun. The company is associated with the Consorzio di Tutela Vini di Valtellina and CERVIM (Center for Research, Environmental Sustainability and Advancement of Mountain Viticulture).

web site: [La Perla](http://LaPerla.com)

La Mossa, Valtellina Superiore
DOCG 100% Nebbiolo
Production: 11,000 bottles

750 Alc. by Vol 13.5%

La Mossa is produced in the La Pela vineyard in Tresenda di Teglio, one of the historic growing areas of Valtellina. Vines are trained in the double Guyot and the Triacca systems. Harvest is manual in 10-12 kg crates. After destemming and crushing, the must is cooled to 5-7C for several days and then heated to 24C, at which point the temp. Controlled fermentation begins. Maceration on the skins lasts approx. 20 days. Following malolactic fermentation, the wine matures in untested 10 and 20 hL oak barrels for 24 months, followed by 12 months in bottle.

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coltiviamo sogni



La Perla Marco Triacca - Riserva di Elisa DOCG

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**Riserva di Elisa, Valtellina
Superiore DOCG
100% Nebbiolo
Production: 3,000 bottles**

750 Alc. by Vol 13.5%

Riserva di Elisa is 100% Nebbiolo from the La Perla vineyard in Tresenda di Teglio, one of the historic growing areas of Valtellina. Vines are trained into the Guyot and the Triacca system. Approximately 3 weeks after the normal harvest, a manual in 10-12 kg crates takes place. After de-stemming and crushing, the must is cooled to 5-7C for several days and then heated to 24C, at which point the temperature controlled fermentation begins. Maceration on the skins is for approx. 20 days. Following malolactic fermentation, the wine matures in untested oak barrels of 5.5-10 hL for 36 months. Wine then ages an additional 12 months in bottle.

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La Perla Marco Triacca - Quattro Soli DOCG

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web site: [La Perla](http://LaPerla.com)

**Quattro Soli, Sforzato di Valtellina
DOCG 100% Nebbiolo
Production: 3,000 bottles**

750 Alc. by Vol 13%

Quattro Soli is 100% Nebbiolo from the La Perla vineyard in Tresenda di Teggio, one of the historic growing areas of Valtellina. Vines are trained into the Guyot and the Triacca system. Harvest is manual in 4.5-5 kg crates. Grapes are left to dry in well aired facility for about 3 months., losing 30% of water but retaining and concentrating all the noble contents which accentuate flavor, aroma, and body. After de-stemming and crushing the must is cooled to 5-7C for several days and then heated to 24C, at which point the temperature controlled fermentation begins. Maceration on skins for approx. 20 days. Following malolactic fermentation wine matures for 24 mo. in untested oak barrels of 5.5-10 HL. 12 months of aging in bottle follows.