



PERLA TERRA

*"While I am always down for Barolo, my wallet and patience don't always cooperate. But I found a solution: **Perla Terra Barolo from Dalla Terra Winery Direct.**"*

Dalla Terra has been importing wines from Italy for more than 30 years. Two years ago Dalla Terra tapped several small growers in the commune of La Morra, Novello, Monforte d'Alba, Grinzane Cavour and Verduno to create a new QPR Barolo label produced for and offered exclusively to US consumers. The price point here: \$40

As for production, the grapes are hand-harvested from 20-year old vines across Piedmont. Fermentation is in stainless with a combination of commercial and indigenous yeasts. Aging takes place for 18 months in a mixture of oak vessels - 27% in new French oak, 22% in 50hL barrels from 2006, 10% in Tonneaux of 6th use, 15% in 25hL barrels from 2006, 26% in old 50/20 hL oak barrels.

The results...well, it was dang tasty! and it took my senses straight to the Italian countryside. We cracked this open for our first family dinner at our new house and to accompany our easy weeknight lasagna recipe (teaching the oldest how to cook for his roommates).

The Perla Terra had all the beauty and expressiveness of this famed Nebbiolo - rose petals, red fruits, savory earthiness, dusty tannins balanced by a crisp acidity, and hints of leather. And yes, definitely on i would repeat." Kristy Wenz - Wine Travels



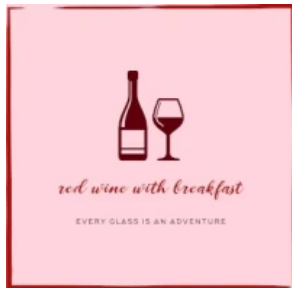
TERRO RIST
a daily wine blog



PERLA TERRA Barolo DOCG 2018

"Deep purple color. The nose is delightfully spicy, with tobacco, black pepper and green herbs over a deep core of plum and tart currant fruit, with notes of fallen leaves and dried mushrooms. The palate sports crisp acidity and grippy tannins, and the balance is on point, build solidly but fresh and vibrant, with tangy currant and red plum fruit. The complexity is great, with these spiced tea, tar, black pepper, chewing tobacco and dried violets.

This has a lot of depth, personality and age-worthiness packed in, and it's a crazy good value for a Barolo – which is quite the rare treat. Give it a decant or a leave plenty for the second day, but this is delightful." - Isaac Baker



PERLA TERRA Barolo DOCG 2018

"From a blend of some of the finest cru vineyards within Piedmont's Barolo region in northwestern Italy, a new wine emerges from the importer of some of the finest wines in the region. Dalla Terra works with an incredible mix of wineries, including Inama in Soave, Badia a Coltibouno in Chianti, and Marchese di Gresy in Piedmont. Owners Brian Larkey and Scott Ades have personally selected the blend from a mix of premium vines to create Perla Terra Barolo.

The wine is blended and aged for 18 months in a mix of barrel types and sizes. When combined for final bottling, the resulting wine is rustic and earthy while maintaining elegance and wonderful authenticity. Balanced and bold, the wine delivers classic notes of red cherry, wild rose, leather, and tar, with a hint of sweet spice and chocolate." - Haylee Hamilton Cogill