



La Gioiosa

Asolo Prosecco Superiore
DOCG



Production area: D.O.C.G. 'Asolo Prosecco' area lies in the Veneto region, north of Venice, in the province of Treviso in the Montello and Colli Asolani hills at the foot of the Dolomites. The finest vineyard sites lie on the southern side of the hills, on sunny south-facing slopes whose gentle gradient and loose soils offer excellent drainage. This area is characterized by mild springs, warm summers and mild autumns. The grapes are grown in our estates.

Training: Single espalier, double canopy systems with 3.000 vines per hectare.

Yield per hectare: Max.135 quintals of grapes.

Harvesting period: Second ten days of September.

Vinification: Whole grapes are put into the pneumatic press for soft pressing and the resulting must, after a first racking, is put into controlled temperature tanks where it remains until it is used for the production of the sparkling wine.

Secondary fermentation: The must with added yeast cultures selected by La Gioiosa is then put into vessels where fermentation takes place at a controlled temperature of 15-16°C to enhance all the harvest fragrances. Upon reaching the required alcohol and sugar content fermentation is stopped by refrigeration. After a